

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Torresella, Prosecco Veneto, Italy 14 / 56

Roederer Estate Brut, Anderson Valley,
California 16 / 60

Deutz Brut, Ay, France 29 / 116

Côté Mas Brut Rosé, Languedoc Roussillon,
France 16 / 64

HALF BOTTLE

Louis Roederer Brut, Reims, France 50

Pol Roger Brut, Epernay, France 50

Perrier Jouët Brut, Epernay, France 60

WHITE

Pinot Grigio, De Pasqua Veneto, Italy 13 / 52

Sauvignon Blanc, Echo Bay Marlborough, NZ
15 / 58

Sancerre, Fournier Loire Valley, France 17 / 68

Riesling, Prum, Luminance Mosel, Germany
14 / 56

Albariño, Paso Barrantes Rias Baixas, Spain
13 / 52

Chardonnay, James Bryant Hill Central Coast,
California 13 / 52

Chardonnay, Domaine Fichet Burgundy,
France 17 / 68

ROSÉ

Fleur de Mer Côtes de Provence, France 13 / 52

Minuty Côtes de Provence, France 14 / 56

Anne Amie Oregon 15 / 58

RED

Pinot Noir, Maison L'Envoye, Willamette Valley, OR
18 / 72

Pinot Noir, Twenty Rows Sonoma, California
14 / 56

Malbec, Domaine Bousquet Mendoza, Argentina
14 / 56

Merlot, Napa Cellars Napa Valley, California
14 / 56

Tempranillo, Marqués de Murrieta Reserva
Rioja, Spain 14 / 56

Trenel Beaujolais, France 14 / 56

Cabernet Sauvignon, Auspicion, Napa, California
14 / 56

Cabernet Sauvignon, Daniel Cohn Bellacosa, North
Coast, California 18 / 72

Al Passo, Super Tuscan, Tuscany, Italy 18 / 72

Bordeaux, Château de Malengin, Saint-Emilion
France 20 / 80

APPETIZERS

NEW ENGLAND CLAM CHOWDER

Little neck clams, apple wood smoked bacon 13

VEGETABLE & LENTIL STEW

Grilled baguette 13

MAINE JONAH CRAB CAKE

Jicama, cabbage & mango slaw, lemon dill
rémoulade, baby mustard greens 24

GREENS

SIMPLY GREENS

Artisanal lettuce, baby tomato,
cucumber, radish, citrus fruit, pickled
berries, candied walnut, white balsamic 12

CAESAR SALAD

Gem lettuce, garlic croutons, parmesan 17

COBB SALAD

Traditional accompaniments,
creamy herb dressing 19

Add to any salad your choice of

chicken 6 salmon 8
lobster 15 NY strip steak* 19

SANDWICHES

ROASTED VEGETABLE PANINI

Portobello, pepper, vine tomato & baby spinach, pepper
jack cheese, petites greens 19

ROASTED TURKEY CLUB

Avocado, cheddar, apple wood smoked bacon,
cranberry mayonnaise 19

NAAN CAPRESE

Grilled chicken, vine tomato, mozzarella,
basil aioli, petites greens 24

THE TAJ BURGER*

Grass fed beef, onion, Bibb lettuce, green onion sauce,

ENTREES

DAL MAKHANI

Urad black lentils simmered with tomato,
fenugreek, cream 23

FISH AND CHIPS

Beer battered cod, golden beets and celery slaw, pickled
vegetable, old bay tartar 26

SEAFOOD COCONUT CURRY

Shrimp, scallop, crab meat, shallot,
coconut milk, curry leaves 32

MURGH TIKKA MASALA

Clay oven cooked chicken tikka,
onion tomato gravy flavored fenugreek 28

10 oz STEAK AND FRITES*

Truffle parmesan frites, herb garlic butter,
petites greens 36

*These items contain raw and/or undercooked ingredients or will be cooked to your specification.
Please be informed that the consumption of raw or undercooked food may pose certain health risks.
Before placing your order, please inform your server if a person in your party has a food allergy.
A gratuity of 18% will be added to parties of six or more persons.