

DINNER

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Torresella, Prosecco Veneto, Italy 14 / 56

Roederer Estate Brut, Anderson Valley,
California 16 / 60

Perrier Jouët Brut, Epernay, France 26 / 95

Côte 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

APPETIZERS

NEW ENGLAND CLAM CHOWDER

Little neck clams, apple wood smoked bacon 13

VEGETABLE & LENTIL STEW

Grilled baguette 13

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

FROM THE SEA

HALF DOZEN RAW

NEW ENGLAND OYSTERS *

Lime cocktail sauce &
champagne mignonette 18

HALF DOZEN CHILLED JUMBO SHRIMP

Lime cocktail sauce 25

TUNA POKE *

Organic greens, mango, strawberry,
avocado, crispy wonton 22

MAINE JONAH CRAB CAKE

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

FOR SHARING

NAAN

Plain or choice of garlic, butter 7

ROASTED BABY BEETS & POMEGRANATE SALAD

Gremolata crumb, cold pressed olive oil 15

CHARCUTERIE & CHEESE

Taj Chef's Selections with marinated olives, pickled mushrooms, fig jam, warm baguette 28

NAAN FLAT BREAD 16

Prosciutto, vine tomatoes, mozzarella, basil

Gurminder Gidda - Executive Chef

*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.

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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

Belleruche, M. Chapoutier Côtes du Rhône, France
16 / 60

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

ENTREÉS

DAL MAKHANI

Urad black lentils simmered with tomato, fenugreek, cream 23

HERBED ORGANIC CHICKEN BREAST

Grilled asparagus, crispy sweet potato, mushroom caraway sauce 28

MURGH TIKKA MASALA

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

PAPPARDELLE

Porcini mushrooms, winter greens, tomato basil ragoût 26

Add: New York strip steak * 19

Add: Jumbo shrimp 15

SEAFOOD COCONUT CURRY

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

HERB CRUSTED COD

Little neck clams, shrimp, garlic broccolini, bacon clam sauce 35

BEEF TENDERLOIN *

Garlic al olio spaghetti, roasted root vegetables, guava red wine sauce 42

BONE-IN GRILLED PORK CHOP *

Beet purée, Swiss chard & sage butter 34

TAJ BURGER* 25 *

Grass fed beef, onion, Bibb lettuce, green onion sauce, provolone cheese, onion ring

Gurminder Gidda – Executive Chef

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