

DINNER

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Torresella, Prosecco Veneto, Italy 14 / 56

Roederer Estate Brut, Anderson Valley,
California 16 / 60

Ayala, Brut, Ay, 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

Vermentino, Pala I Fiori Sardinia, Italy 14/56

Sauvignon Blanc, Echo Bay Marlborough, NZ
15 / 58

Sancerre, Fournier Loire Valley, France 17/ 68

Riesling, Prum, Luminance Mosel, Germany
14/56

Viogner, Milbrandt Washington, USA 16/63

Albariño, Paso Barrantes Rias Baixas, Spain
13 / 52

Roussanne, Truchard Carneros, Napa Valley
16/63

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

Chardonnay, Domaine Fichet Burgundy,
France 17 / 68

APPETIZERS

NEW ENGLAND CLAM CHOWDER

Apple wood smoked bacon, saltine 14

GREEN PEA SOUP

Mint crème fraîche, olive oil crouton 12

SIMPLY GREENS

Baby tomato, cucumber, radish, citrus fruit,
pickled berries, white balsamic 14

ASPARAGUS ARUGULA SALAD

Green & white asparagus, colored carrot,
fresh goat cheese, aged balsamic,
toasted pine nuts 15

RAW BAR

HALF DOZEN RAW

NEW ENGLAND OYSTERS *

Lime cocktail sauce &
rhubarb mignonette 24

CHILLED JUMBO SHRIMP

Lime cocktail sauce 18

TUNA CHAAT *

Mint tamarind dressing, avocado, mango,
red sorrel & crispy puri 23

TENDERLOIN TARTAR *

Mustard, cornichon, artichoke,
warm crostini 24

FOR SHARING

ACHARI LAMB CHOP

Pickle flavored New Zealand lamb chop, mint aioli, cucumber carrot slaw 23

MAINE JONAH CRAB CAKE

Grilled corn & pepper salad, chipotle rémoulade, watercress 25

CHARCUTERIE & CHEESE

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

FLAT BREAD

Tandoori chicken, mint chutney, roasted tomato, mozzarella & pickled onion 16

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.

DINNER

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ROSÉ

Maison Angelvin, 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

ENTREÉS

SPRING GREEN RISOTTO

Asparagus, English peas, heirloom carrot, Bloomsdale spinach, parmesan 28

DAL MAKHANI

Urad black lentils simmered with tomato, fenugreek, cream 24

HERBED ORGANIC CHICKEN BREAST

Shiitake, English peas, fennel mashed potato, chimichurri 32

CHICKEN TIKKA MASALA

Clay oven cooked chicken tikka, onion tomato gravy flavored with fenugreek, green pea pulao 29

LAMB BOLOGNESE

Traditional Bolognese, cavatelli, English peas, pecorino & oregano 32

SEARED SALMON

Grilled asparagus spears, spiced couscous, mint chili yogurt 34

LEMON SOLE

Red quinoa, colored cauliflower, green garlic & lemon jus 38

SEAFOOD COCONUT CURRY

Shrimp, scallop, crab meat, shallots, coconut milk, curry leaves, green pea pulao 33

THE TAJ BURGER *

8 oz patty, Bibb lettuce, mustard aioli, vine tomato, provolone cheese, onion ring, pickle spear 25

FROM THE GRILL

All items are served with your choice of one side and one sauce

8 oz FILET MIGNON *48

10 oz NEW YORK STRIP STEAK * 42

12 oz BONE IN PORK CHOP *38

16 oz BONE IN RIB EYE *49

24 oz GRILLED WHOLE BRANZINO 40

SIDES

Sautéed wild mushrooms 8

Grilled jumbo asparagus 8

Grilled vegetables 8

Garlic spinach 8

Green pea rice 8

Herbed new potato 8

Parmesan truffle fries 8

Whipped Yukon Gold potatoes 8

Naan 8

Choice of plain, garlic or butter

- Sauces -

Red wine jus

Chimichurri

Tomato pickle chutney

Green garlic & lemon jus

Curried coconut sauce

Mint chili yogurt

Masala sauce

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