

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

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

APPETIZERS

NEW ENGLAND CLAM CHOWDER

Apple wood smoked bacon, saltine 14

GREEN PEA SOUP

Mint crème fraîche, olive oil crouton 12

CHILLED JUMBO SHRIMP

Lime cocktail sauce 18

MAINE JONAH CRAB CAKE

Grilled corn & pepper salad, chipotle rémoulade,
watercress 25

GREENS

SPRING SIMPLY GREENS

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

MAINE LOBSTER SALAD

Mango, avocado, mint buttermilk dressing,
garlic crostini 32

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 10

lobster 15 NY strip steak* 19

SANDWICHES

TEMPURA SHRIMP TACO

Jicama slaw, avocado, chipotle aioli, grilled lemon 24

NAAN CAPRESE

Grilled chicken, vine tomato, mozzarella,
basil aioli, arugula 24

ROASTED TURKEY CLUB

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

THE TAJ BURGER*

8 oz. patty, Bibb lettuce, mustard aioli, provolone cheese,
onion ring, pickle 25

ENTREÉS

SPRING GREEN RISOTTO

English peas, asparagus, heirloom carrots,
Bloomsdale spinach, parmesan 28

SEARED SALMON

Grilled asparagus, spiced couscous, mint chili yogurt 34

LAMB BOLOGNESE

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

10 oz STEAK 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.