



# TAUREAUX TAVERN

## LUNCH MENU

### Hors d'Oeuvres

**FRENCH ONION SOUP**  
served bubbling hot  
9

**OEUF MAYONNAISE CAVIAR\*** 9 PER  
8-minute egg, maple syrup,  
trout roe, garlic egg aioli

**FOIE GRAS PATE** 17  
apple mostarda, candied  
cocoa nibs, toasted brioche

**BURRATA PROSCIUTTO** 17  
market tomato salad, toasted  
sourdough

**ESCARGOT TAUREAUX** 16  
served in the shell, garlic butter,  
breadcrumbs, parmesan

**LOBSTER THERMIDOR BITES** 20  
butter poached baby lobster,  
sherry wine sauce, spinach, lemon

**BAKED GOAT CHEESE** 15  
spicy tomato sauce, garlic  
baguette

**STEAK TARTARE\*** 19  
prime hanger steak, country  
bread, classic garnishes

**OXTAIL & BONE MARROW** 15  
braised oxtail, bone marrow,  
parsley, capers, country bread

**BLUE CHEESE CHIPS & DIP** 11  
blue cheese fondue, warm fresh  
cut potato chips, pickled fresno  
chili, fines herbes

### Seafood Towers



#### PLATEAUX DE FRUITS DE MER

**LE BEAR TOWER\*** 95  
OYSTERS, CRAB, SHRIMP

**LE BULL TOWER\*** 150  
OYSTERS, CRAB, SHRIMP, LOBSTER

#### RAW BAR

**JUMBO SHRIMP COCKTAIL**  
15

**RAW OYSTERS\***  
3 PER OYSTER, 12 FOR 32

#### RAW BAR

**KING CRAB** | **CHILLED LOBSTER**  
1/2 POUND 42 | 1/2 POUND 32

### Big Chopped Salads

**TAUREAUX COBB SALAD** 16  
grilled chicken, tomato, bacon,  
avocado, egg, roquefort,  
buttermilk ranch

**TUNA POKE NICOISE\*** 21  
seared sashimi tuna, haricot vert,  
tomato, black olives, crispy  
fingerling potatoes, soft boiled  
egg, lemon dijon vinaigrette

**SMOKED WHITEFISH AVOCADO** 18  
house smoked whitefish,  
avocado, pickled onion, cucumber,  
radish, champagne vinaigrette

**STEAK FRITES SALAD** 18  
charred prime hanger steak, crispy  
shoestring frites, roquefort, pear,  
purple cabbage, gorgonzola dressing

**CHICKEN CAESAR** 16  
shaved parmesan, house caesar  
dressing, sourdough crouton,  
white anchovy

**ROASTED BEET AND BRIE** 16  
roasted baby beets, warm brie,  
shaved fennel, hazelnuts, fresh basil,  
port wine vinaigrette

### Burgers & Sandwiches

**GOLD LABEL BURGER\*** 18  
8oz prime chuck, thick cut american  
cheese, truffle caramelized onion,  
sesame brioche bun

**WAGYU BEEF DIP\*** 19  
shaved wagyu, horseradish  
aioli, french onion au jus,  
giardinera

**TURKEY AVOCADO CLUB** 16  
roast turkey, avocado, crispy bacon,  
tomato, lettuce, dijonaise,  
whole grain wheat

**MAINE LOBSTER ROLL** 24  
maine lobster, chili mayo, fines  
herbs, lettuce, new england split  
top roll

**LE PATTY MELT ROYALE\*** 18  
8oz prime chuck, american &  
gruyere cheese, caramelized truffle  
onions, 1000 island dressing,  
b&b pickles

**BRIE.L.T** 17  
warm brie, crispy bacon, roasted  
tomato, arugula, lemon dijon  
vinaigrette, house baguette

### Sides

**POMME FRITES** 8

**CARROTS ALMONDINE** 8

**HARICOT VERTS  
BEURRE NOISETTE** 8

**BRUSSELS SPROUTS** 8

**POMME PUREE** 8

**PRIME STEAK FRITES\*** 29  
10 oz. hanger steak,  
hotel butter, bernaise,  
steak salt, pomme frites

**MUSSELS & FRITES** 24  
PEI mussels, roasted garlic aioli,  
chili butter, charred bread

### Entree Specials

**FILET AU ROQUEFORT\*** 35  
8 oz. prime filet, roquefort  
mornay sauce, pomme frites

**RIGATONI ALA VODKA** 19  
mini rigatoni, creamy vodka  
sauce, roasted market cherry  
tomatoes, toasted breadcrumbs

**GRILLED SALMON AUX LENTILS\*** 27  
faroe island salmon, braised  
beluga lentils, aromatic vegetables,  
lemon beurre blanc

**PRIME NY STRIP\*** 38  
12 oz. dry aged boneless prime  
NY Strip, choice of side

**ROAST CHICKEN** 26  
half local chicken, crispy skin,  
pomme galette, chicken jus