

CHICAGO



ILLINOIS

TAUREAUX TAVERN

DINNER MENU

Seafood

FRESH SHUCKED OYSTERS*

3 PER (MIN. 3)

ask about our daily selection

JUMBO SHRIMP COCKTAIL 19

house cocktail sauce, lemon

LOBSTER THERMIDOR BITES 24

butter poached baby lobster, sherry wine cheese sauce, spinach, lemon

FRIED CALAMARI 17

lemon, salt, house tomato sauce

Hors d'Oeuvres

FRENCH ONION SOUP

served bubbling hot 9

TAUREAUX NACHOS 16

tortilla chips, sherry wine cheese sauce, giardiniera, cilantro

ADD: CHICKEN 8 STEAK 10 LOBSTER 15

CROQUE MONSIEUR BITES 18

baked ham & gruyere sandwich on brioche, bechamel, thyme

BAKED GOAT CHEESE 16

piquillo pepper, tomato sauce, garlic baguette

ARANCINI 12

panko breaded truffle & parmesan risotto ball

CARAMELIZED WINGS 15

sweet & salty with a hint of spice

BURRATA 16

warm housemade focaccia, pesto

Entrees

WALLEYE MEUNIERE* 32 pan seared, brown butter, lemon, capers, grilled asparagus

RIGATONI ALA VODKA 21 mini rigatoni, creamy vodka sauce, roasted market cherry tomatoes, toasted breadcrumbs

ADD: CHICKEN 8 STEAK 10 SALMON 10 POACHED SHRIMP 10 LOBSTER 15

SAUTEED SALMON* 30 Scottish salmon, sauteed spinach, lemon beurre blanc

SUPERB ROAST CHICKEN THIGHS* 24 boneless chicken thighs, cauliflower, chicken jus

Steak Frites

all steak frites served with hotel butter, bordelaise, steak salt, pomme frites

10 OZ. HANGER STEAK* 36 8 OZ. BONELESS FILET* 48

14 OZ. BONE-IN NY STRIP * 62

Sandwiches (served with fries)

LE CHEESEBURGER ROYALE* 22 prime beef, thick cut bacon, confit onion, American cheese, dijonaise, house pickles, brioche bun

GRILLED STEAK SANDWICH* 23 prime hanger steak, house cheese sauce, caramelized onions, giardiniera, baguette

LOBSTER ROLL 28 lobster salad, fines herbes, brioche split-top roll

FALAFEL BURGER 18 chickpea & fava bean patty, lettuce, tomato, pickled shallot, cucumber-dill yogurt sauce

Big Chopped Salads

ADD: CHICKEN 8 STEAK 10 SALMON 10 POACHED SHRIMP 10 LOBSTER 15

MIXED GREENS 15 market lettuce, grape, pickled fennel, mint, dried cranberry, port wine vinaigrette

CLASSIC CAESAR 15 shaved parmesan, house caesar dressing, garlic crouton, white anchovy

SALAD LYONNAISE 15 frisee, 8-minute egg, crispy bacon, garlic crouton, pickled shallot, lemon-dijon vinaigrette

Sides

CHARRED CAULIFLOWER 9

chili flake, lemon, parsley

BRUSSELS SPROUTS 9

fish sauce, confit garlic, lemon-sugar, salt

POMMES FRITES 9

GRILLED ASPARAGUS 9

brown butter, lemon, capers

SAUTEED SPINACH 9

roasted garlic, lemon

* These items are served raw or undercooked, contain raw or undercooked ingredients, or are cooked to order. Consuming undercooked poultry, meat, and fish may increase your chance of foodborne illness

Please notify your server of any allergies you have. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.

For more information, please speak with a manager

Executive Chef: Eric Tiglao

Sous Chef: Lucino Sanchez