

CHICAGO



ILLINOIS

TAUREAUX TAVERN

LUNCH MENU

Hors d'Oeuvres

FRENCH ONION SOUP

served bubbling hot **9**

SOUP OF THE DAY

chef-inspired revolving soups

CUP 9 BOWL 12

TAUREAUX NACHOS **16**

tortilla chips, sherry wine cheese sauce, giardiniera, cilantro

ADD: CHICKEN 8 STEAK 10 LOBSTER 15

FRIED CALAMARI **17**

lemon, salt, house tomato sauce

LOBSTER THERMIDOR BITES **24**

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

BAKED GOAT CHEESE **16**

piquillo pepper, tomato sauce, garlic baguette

JUMBO SHRIMP COCKTAIL **19**

house cocktail sauce, lemon

BURRATA **16**

warm housemade focaccia, pesto, sea salt

Sides

POMMES FRITES **9**

CHARRED CAULIFLOWER **9**

chili flake, lemon, parsley

BRUSSELS SPROUTS **9**

fish sauce, confit garlic, lemon, sugar, salt

SAUTEED SPINACH **9**

roasted garlic

Entrees

PRIME STEAK FRITES* 36 10 oz. hanger steak, hotel butter, bordelaise, steak salt, pomme frites

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* 25 boneless chicken thighs, cauliflower, chicken jus

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, sourdough crouton, white anchovy

TAUREAUX COBB SALAD 15 tomato, bacon, avocado, egg, roquefort, buttermilk ranch

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

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, house aioli, brioche bun

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

CHICKEN CURRY WRAP 18 curry grilled chicken salad, tomato, pickled fresno chili, avocado

TURKEY AVOCADO CLUB 19 roast turkey, avocado, crispy bacon, tomato, lettuce, dijonaise, challah

CROQUE MONSIEUR 22 baked ham & gruyere sandwich with bechamel & thyme (served with side salad) **ADD EGG TO MAKE MADAME 4**

* 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

Executive Chef: Eric Tiglao

Sous Chef: Lucino Sanchez

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