



# BRUNCH

M E N U

## SPECIALTIES

*Served with farm fresh vegetables and your choice of steak fries, mashed potatoes or house salad*

### DELMONICO | 52

*14 oz. grilled boneless ribeye steak, served with a roasted garlic aioli*

### NEW YORK | 35

*8 oz. center-cut steak, broiled and brushed with herb butter*

### FLAT IRON | 28

*A robust 6 oz. prime grilled steak packed with flavor*

### PETITE FILET MIGNON

*6 oz. | 42 8 oz. | 55*

*Our most delicate and tender cut of beef*

### KUROBUTA PORK CHOP | 25

*Finely marbled and exceptionally juicy highly prized  
12 oz. Japanese pork chop, grilled to perfection and served with  
spicy barbecue sauce*

## HANDHELDS

*Served with choice of French fries or mashed potatoes*

### TAIYO BURGER | 12

*Grilled half-pound ground sirloin topped with sautéed mushrooms,  
Swiss cheese, Canadian bacon, lettuce, sliced tomato and  
red onion marmalade*

### BUTTERED LOBSTER ROLL | 20

*Sweet morsels of lobster meat tossed with mayonnaise, celery and a  
touch of fresh lemon juice served in a grilled soft roll*

### WISCONSIN CHEDDAR & BACON BURGER | 10

*Grilled half-pound ground sirloin topped with Wisconsin white  
cheddar, crispy bacon, lettuce, red onions and sliced tomato*

### CHICAGO SOUTH SIDE | 12

*Grilled, smoked chicken breast stacked with applewood-smoked  
bacon, sharp cheddar cheese, lettuce, sliced tomato and red onions,  
served on a fresh bun with barbeque sauce*

### TAIYO SMOKED CHICKEN CLUB SANDWICH | 13

*A triple-decker sandwich filled with crispy bacon, smoked chicken  
breast, Canadian bacon, American cheese, lettuce, tomatoes and  
mayonnaise on toasted bread*

### STOCKYARD SANDWICH | 18

*Grilled onions, mushrooms and prime beef tips nestled in a toasted  
roll with melted Havarti cheese*

## ENTRÉES

### PAPPARDELLE BOLOGNESE | 15

*Pappardelle pasta tossed with a rich beef and tomato sauce and  
served with freshly grated Parmesan and garlic toast*

### MISO-ROASTED SALMON | 24

*Miso-marinated fillet, oven-roasted and served with Japanese rice  
topped with soy-flavored butter sauce and steamed spinach*

### BEER-BATTERED FISH AND CHIPS | 15

*Flaky fried cod served with French fries, creamy tartar sauce and  
malt vinegar*

### STEAK QUESADILLA | 12

*Thinly sliced grilled beef tenderloin with onions, peppers and  
Monterey Jack cheese between crispy flour tortillas and served with  
pico de gallo, cilantro-basil dressing and sliced avocado*

## BREAKFAST

All breakfast entrées served with your choice of cottage potatoes or hash browns

### CHEF'S OMELET | 11

Made with three farm-fresh eggs and your choice of bacon, sausage, ham, onions, green peppers, mushrooms, diced tomatoes and shredded cheddar cheese.  
Served with breakfast potatoes and toast

### CLASSIC EGGS BENEDICT | 10

Sliced ham topped with poached eggs and served on crispy English muffins with Taiyo hollandaise sauce

### JUMBO BREAKFAST PLATTER | 11

Three jumbo eggs cooked to order, served with four slices of thick smoked bacon, hash browns, sautéed mushrooms and buttered Texas toast

### SMOKED SALMON | 15

Served with a toasted bagel, cream cheese, sliced red onions, tomatoes and capers

### FRENCH TOAST | 10

Add your choice of topping: blueberries, banana, toasted pecans or chocolate chips

### TAIYO EGGS BENEDICT | 20

Twin petite filets of beef topped with poached eggs and served on crispy English muffins with grilled tomatoes and Taiyo hollandaise sauce

### STEAK AND EGGS | 25

Grilled 4 oz. beef tenderloin steak with two eggs any style and your choice of toast or English muffin

### COUNTRY BREAKFAST | 10

Two fluffy biscuits topped with sausage gravy and served with two eggs cooked to order

### PANCAKES | 10

Add your choice of topping: blueberries, banana, toasted pecans or chocolate chips

## SIDE DISHES

3 SLICES APPLEWOOD SMOKED BACON | 3

3 SAUSAGE LINKS | 3

3 SLICES CANADIAN BACON | 3

## APPETIZERS

### CRISPY CALAMARI | 14

Fresh-caught squid dredged in seasoned flour and fried to a golden brown. Served with a duo of mango-chipotle and roasted tomato sauce, garnished with fresh lemon and horseradish gremolata

### BUFFALO CHICKEN WINGS | 7

Coated in a mild buffalo sauce and served with celery and carrot sticks and your choice of ranch or bleu cheese dressing

## SALADS

### TAIYO STEAK SALAD | 16

Sliced prime flat iron steak layered over fresh greens, cherry tomatoes, avocado, red onions and mushrooms. Served with our signature bleu cheese dressing

### COBB SALAD | 16

Crisp Romaine lettuce topped with a sliced hard-boiled egg, bleu cheese crumbles, cheddar cheese, chopped bacon, black olives, tomatoes, avocado and grilled chicken breast. Served with a red wine vinaigrette

### CLASSIC CAESAR SALAD | 10

Crisp hearts of romaine lettuce tossed with our homemade dressing and topped with French bread croutons and shredded Parmesan cheese  
Add Chicken | 4 Shrimp | 5

### HOUSE SALAD | 5

Fresh chilled lettuce accompanied by tomato and cucumber slices, served with your choice of dressing

## SOUPS

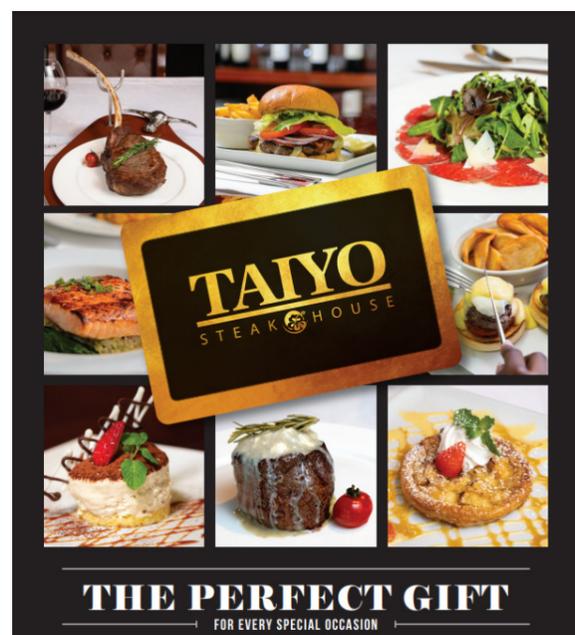
### LOBSTER SHRIMP BISQUE

Bowl | 11 Cup | 8

Rich and creamy shellfish soup garnished with bites of sweet lobster

### FRENCH ONION SOUP | 7

Oven-baked, loaded with caramelized sweet onions and served with a golden crust of melted Swiss cheese





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# BARBITES

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## MENU

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*All steaks served with farm fresh vegetables and French fries or mashed potatoes*

**NEW YORK STRIP | 35**

*8 oz. center-cut steak broiled and brushed with herb butter*

**DELMONICO STEAK | 52**

*A juicy, full-flavored 14 oz. ribeye steak served with a roasted garlic aioli*

**LOBSTER SHRIMP BISQUE | 11**

*Creamy shellfish soup garnished with bites of sweet lobster*

**FRENCH ONION SOUP | 7**

*Oven-baked, loaded with caramelized sweet onions and served with a golden crust of melted Swiss cheese*

**CHICAGO SOUTH SIDE | 12**

*Grilled, smoked chicken breast stacked with applewood-smoked bacon, sharp cheddar cheese, lettuce, sliced tomato and red onions, served on a fresh bun with barbeque sauce*

**TAIYO BURGER | 12**

*Grilled half-pound ground beef topped with sautéed mushrooms, Swiss cheese, onion marmalade and Canadian bacon. Served with lettuce, sliced tomato and red onion*

**BUFFALO CHICKEN WINGS | 7**

*Coated in a mild buffalo sauce and served with celery and carrot sticks and your choice of ranch or bleu cheese dressing*

**STEAK QUESADILLA | 12**

*Thinly sliced grilled beef tenderloin with onions, peppers and Monterey Jack cheese between crispy flour tortillas and served with pico de gallo, cilantro-basil dressing and sliced avocado*

**RAVIOLI | 12**

*Filled with smoked mozzarella cheese, presented on a bed of sautéed spinach and served with a roasted tomato sauce*

**FRESH CALAMARI | 14**

*Fresh-caught squid dredged in seasoned flour and fried to a golden brown. Served with a duo of mango-chipotle and roasted tomato sauce, garnished with fresh lemon and horseradish gremolata*



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# CHILDREN'S

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## MENU

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### ENTRÉES

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#### MACARONI AND CHEESE | 5

*Oven-baked with a rich cheese sauce*

#### ALL-AMERICAN CHEESEBURGER | 5

*Grilled 6 oz. ground sirloin topped with American cheese, served with your choice of mashed potatoes or French fries*

#### CRISPY BATTERED FISH AND CHIPS | 9

*Flaky cod battered and fried with French fries, fresh vegetables and served with creamy tartar sauce and malt vinegar*

#### CHEESE RAVIOLI | 8

*Filled with smoked mozzarella cheese, presented on a bed of sautéed spinach and served with a roasted tomato sauce and garlic bread*

#### BBQ-GLAZED GRILLED CHICKEN | 9

*Served with fresh vegetables and mashed potatoes*

### SIDES

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#### FRENCH FRIES | 3

#### JAPANESE STEAMED RICE | 3

#### FARM FRESH VEGETABLES | 5

### DESSERTS

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#### ASSORTED ICE CREAM | 3

*Your choice of strawberry, chocolate or vanilla*

### DRINKS

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#### ASSORTED JUICES | 2 MILK OR CHOCOLATE MILK | 2



# DESSERT

## MENU

### MOLTEN LAVA CAKE | 10

*Decadent and rich chocolate cake with a molten chocolate center under a chocolate globe topped with a warm chocolate sauce*

### ESPRESSO TIRAMISU | 8

*Espresso soaked sponge layered with a rich cream cheese filling, served with a coffee sauce*

### APPLE GALETTE | 9

*Crisp puff pastry topped with sliced apples; served atop a warm caramel sauce*

### TAIYO CRÈME BRÛLÉE | 6

*A rich vanilla custard glazed with a caramelized sugar crust*

### PUMPKIN CRÈME BRÛLÉE | 6

*A rich pumpkin custard with a caramelized sugar crust*

### CHEESECAKE | 8

*Homemade cheesecake with a hint of citrus zest; garnished with fresh fruit sauce*

### BANANA SPLIT | 10

*Three scoops of ice cream served with a split banana topped with fruit sauces, whipped cream, chocolate sauce and maraschino cherries*

### ASSORTED ICE CREAM | 3

*Vanilla | Chocolate | Strawberry*

## DRINKS

### SPARKLING WATER | 2

### SODA | 1.75

*Coke / Coke Zero / Sprite / Ginger ale / Dr. Pepper / Root beer / Tonic water / Club soda*

### JUICE | 2

*Orange / Pineapple / Apple / Cranberry / Grapefruit / Tomato / Pink lemonade*

### ICED TEA | 2

*Sweet tea / Unsweetened tea / Arnold Palmer*

### HOT TEA | 2

*Darjeeling / Chamomile / Green tea / Earl grey / English breakfast*

### COFFEE

*Brewed coffee | 2*

*Cafe latte / Cappucino / Espresso | 3*

### MILK | 3

*Chocolate / Regular*

*\*\*Additional Chocolate Chip Cookies | 1*



# DINNER

## MENU

### SPECIALTIES

We are pleased to offer you Prime Beef on our Taiyo Steakhouse menu.

Less than two percent of all beef produced in the United States will earn the prime designation. The word "prime" is a quality grade given by the U.S. Department of Agriculture to describe the highest quality beef. This meat quality grade is given based on a combination of marbling and maturity. Marbling adds flavor, and younger beef produces the tenderest meat.

#### CHATEAUBRIAND FOR TWO

##### ROAST TENDERLOIN | 120

16 oz. center-cut prime tenderloin slow-roasted and served sliced accompanied with a bouquet of vegetables and duchess potatoes, presented with a Béarnaise and a bordelaise sauce

#### TAIYO FAVORITE

##### TOMAHAWK RIBEYE | 175

This bone-in ribeye is our ultimate steak, cooked to your specifications and brushed with savory butter

##### BONELESS RIBEYE | 52

A juicy, full-flavored 14 oz. ribeye steak

##### PORTERHOUSE | 88

A thick 24 oz. combination cut of juicy New York strip and filet mignon served on the bone

##### NEW YORK STRIP | 45

14 oz. prime center-cut steak, boldly flavored with a texture to match

##### PRIME FILET MIGNON

6 oz. | 42 8 oz. | 55

Our most delicate and tender cut of beef  
Add applewood bacon or a bleu cheese crust | 3 each or both for 5

##### LAMB RACK | 33

A rack of lamb marinated in olive oil with herbs, flame-broiled and served with a roasted garlic and fresh rosemary demi-glace

##### KUROBUTA PORK CHOP | 20

Finely marbled and exceptionally juicy highly prized  
12 oz. Japanese pork chop, grilled to perfection and served with spicy barbeque sauce

### ACCOMPANIMENTS

Add a porcini crust with  
25-year aged balsamic vinegar | 10

Add four grilled shrimp | 12  
Add half lobster tail | 30

### SEAFOOD & POULTRY

##### LOBSTER TAIL | 60

A 12 oz. Maine tail, either steamed or flame-broiled,  
served with drawn butter

##### SEARED DUCK BREAST | 26

Pan-seared duck breast glazed with fig compote and served with a creamy polenta, fresh green beans and a rich fig sauce

##### MISO-ROASTED SALMON | 24

Miso-marinated fillet, oven-roasted and served with wasabi sesame seeds and seasoned Japanese rice garnished with soy-flavored butter sauce and steamed spinach

##### PORCINI-ENCRUSTED SALMON | 28

A fillet of premium salmon coated in ground porcini mushrooms, pan-seared, oven-roasted and glazed with our 25-year aged balsamic vinegar. Served on buttery mashed potatoes

##### CHICKEN SALTIMBOCCA | 21

Pan-seared chicken breast topped with Fontina cheese and Prosciutto di Parma. Served with a Madeira wine demi-glace and a creamy, herb-infused polenta

## APPETIZERS

### SHRIMP COCKTAIL | 15

Colossal steamed shrimp served with Taiyo cocktail sauce and fresh lemon

### MARYLAND CRAB CAKE | 18

Sweet lump crab seasoned and baked golden brown and served with a three-mustard beurre blanc sauce

### SHRIMP ALEXANDER | 11

Four colossal shrimp dusted with herb bread crumbs and oven-baked in butter until golden brown. Served with a classic Beurre Blanc sauce

### IMPERIAL CRAB-STUFFED MUSHROOMS | 11

Fresh button mushrooms filled with a savory crab meat stuffing, baked to golden brown perfection and topped with a rich hollandaise sauce

### FRESH CALAMARI | 14

Fresh-caught squid dredged in seasoned flour and fried to a golden brown. Served with a duo of mango-chipotle and roasted tomato sauce, garnished with fresh lemon and horseradish gremolata

### SEARED SCALLOPS | 15

Four piece queen scallops seared and placed upon a bed of sautéed spinach served with carrot purée

## SOUPS

### LOBSTER SHRIMP BISQUE | 11

Rich and creamy shellfish soup garnished with bites of sweet lobster

### FRENCH ONION SOUP | 7

Oven-baked, loaded with caramelized sweet onions and served with a golden crust of melted Swiss cheese

## SALADS

### CLASSIC CAESAR SALAD | 10

Crisp hearts of romaine lettuce tossed with our homemade dressing and topped with French bread croutons and shredded Parmesan cheese  
Add Chicken | 4 Shrimp | 5

### CITY SALAD | 10

Mixture of seasonal greens tossed with candied walnuts and citrus segments garnished with herb cheese bruschetta and a raspberry vinaigrette

### WEDGE SALAD | 10

Iceberg lettuce served with vine-ripened tomatoes, smoked bacon and Taiyo bleu cheese dressing

### CHICAGO CHOPPED SALAD | 15

Fresh greens, cherry tomatoes, red onions, avocado, artichokes, sliced egg, bacon crumbles and poached shrimp tossed in a red wine vinaigrette

### HOUSE SALAD | 5

Fresh chilled lettuce accompanied by tomato and cucumber slices, served with your choice of dressing

## PASTA

### PAPPARDELLE BOLOGNESE | 15

Pappardelle pasta tossed in a rich Bolognese sauce, topped with freshly grated Parmesan and served with toasted garlic bread

### CHIPOTLE SHRIMP LINGUINE | 20

Jumbo pan-seared shrimp tossed in a smoky chipotle cream sauce. Nestled on a bed of linguine noodles and topped with freshly grated Parmesan cheese, served with toasted garlic bread

## SIDE DISHES

### MASHED POTATOES | 5

### LOADED MASHED POTATOES | 8

### BAKED POTATO | 6

### TRUFFLE-SALTED FRENCH FRIES | 7

### STEAKHOUSE FRIES | 6

### JAPANESE STEAMED RICE | 5

### SAUTÉED FRESH SPINACH | 10

### FARM FRESH VEGETABLES | 8

### FRESH ASPARAGUS | 10

### LOBSTER MACARONI AND CHEESE | 14

### SAUTÉED BUTTON MUSHROOMS | 7

## ADDITIONAL SAUCES

### BÉARNAISE SAUCE | 5

### WILD MUSHROOM RAGOUT | 5

### GARLIC BUTTER | 5

