

Talia's Steakhouse & Bar



SOUPS

GF *VEGETARIAN SOUP DU JOUR 11*

Ask your server

MATZA BALL SOUP 11

Traditional matza ball soup

GF *YEMENITE CHICKEN SOUP 11*

Slow cooked with chunks of dark meat chicken, potatoes, onions & middle eastern herbs

SALADS

Add grilled strips of chicken breast or 8 oz of salmon to any salad for 14 extra

GF *MIDDLE EASTERN SALAD PLATTER 22*

Our homemade assortment of hummus, tahini, babaganoush, eggplant salad, roasted beets and red cabbage slaw served with green olives

Each individual salad 8

GF *CHOPPED KALE SALAD 17*

Chopped napa, romaine, kale, and shaved red cabbage with crispy corn tortilla strips with cashew lemon-lime sweet chili dressing

GF *TALIA'S SALAD 18*

Mixed mesclun greens with sliced Granny Smith green apple, carrots, cherry tomatoes, cucumbers, walnuts, avocado with homemade pineapple vinaigrette

GF *MIXED GARDEN GREENS 16*

Mixed mesclun greens, cherry tomatoes, cucumbers, red onions, mushrooms, carrots, with homemade balsamic vinaigrette on the side

APPETIZER

COMBO PLATTER 19

2 pieces of each Moroccan cigars, kibbeh, chicken fingers and pastels served with homemade tahini

GF *CHICKEN WINGS 13*

Dozen of our famous chicken wings, smothered in BBQ Sauce or Buffalo Sauce

CRISPY CAULIFLOWER 14

Panko-crusted cauliflower served with sweet chili sauce

CRISPY VEGETARIAN BEET CAKES 16

3 pieces of roasted beets, carrots, yellow squash, zucchini served with avocado mousse

ATLANTIC SALMON CAKES 19

3 Atlantic salmon cakes with herbs and spices, served with dill and spicy sauces

ENTREES

No Substitutions

CHICKEN MARSALA 34

Tender chicken cutlet with mushroom & marsala wine served with mashed potatoes and roasted broccoli

GF *MIDDLE EASTERN CHICKEN 34*

3 pieces of dark chicken meat, (leg and thigh) marinated and slow cooked in non spicy herbs, served with yellow rice

PESTO PASTA 21

Penne pasta served with pesto sauce
add strips of chicken breast 32
add 8 oz of grilled salmon 34

PASTA BOLOGNESE 26

Penne pasta served with sauce made from tomatoes, onions, ground beef, garlic, and herbs

GF *MOROCCAN SALMON 36*

Grilled in an authentic Moroccan sauce with tomatoes, carrots, celery, chickpeas & red peppers, served with mashed potatoes

FISH OF THE DAY (MARKET PRICE)

Ask your server

VEGETARIAN COUSCOUS AND VEGETABLES 27

Carrots, tomatoes, zucchini, green & red peppers, onions with raisins, served over couscous

Gratuity of 18% will be added to tables of six or more

GF= GLUTEN FREE



ENTREES



Served with your choice of any side

TALIA'S STEAK BURGER 8 oz 23

With romaine lettuce, tomato, red onion and a pickle
Add pulled BBQ brisket: 7
Add red cabbage slaw: 3

BBQ SPARE RIBS 39

Prime beef spare ribs smothered in our homemade BBQ sauce

GF PRIME BEEF BRISKET 39

Slow-cooked brisket topped with gravy

GF ATLANTIC SALMON FILLET 34

Grilled Atlantic salmon

GF MIDDLE EASTERN KEBAB PLATTER - CHOICE CHICKEN OR KUFTA 34

Two skewers served with cherry tomatoes, onions and red & green peppers

BRAISED LAMB SHANK 38

Slow cooked in herb and natural juices

CHICKEN SCHNITZEL 31

Panko crusted chicken breast

STEAKS & CHOPS

Served with your choice of any two sides unless indicated

GF GRILLED RIBEYE 12 oz 49

Temperature medium-rare to medium-well

GF GRILLED FILET MIGNON OR GRILLED BUTCHER'S CUT 10 oz 55

Subject to availability

Temperature medium-rare to medium-well

GF GRILLED PRIME RIB FOR ONE 16 oz 65

Served sliced on a sizzling cast iron plate

Temperature medium-rare to medium-well

GF TOMAHAWK FOR TWO 32 oz 125

Subject to availability

Temperature medium-rare to medium-well

Served with 4 sides

GF GRILLED LAMB CHOP

HALF RACK 56

Subject to availability

Temperature medium-rare to medium-well

GF GRILLED VEAL CHOP 12 oz 58

Subject to availability

Temperature medium-rare to medium-well

SIDES 9

HOMEMADE FRENCH FRIES

GF GREEN SIDE SALAD

GF ROASTED BROCCOLI

GF SAUTEED SEASONAL VEGETABLES

GF BASMATI RICE

GF SAUTEED SPINACH

GF HALF BAKED SWEET POTATO

COUSCOUS

MASHED POTATOES

BEVERAGES

SOFT DRINKS 4

coke, diet coke, sprite, sprite zero, ginger ale, or non sweeten iced tea

JUICES 5

apple, cranberry, orange, pineapple, or tomato

ACQUA PANNA SPRING WATER 9

SAN PELLEGRINO

SPARKLING WATER 9

BOOK YOUR EVENT

Book your event at Talia's, or we can cater your event of any size off premises

PREPAID SHABBAT DINNER & ALL MAJOR JEWISH HOLIDAYS

Talia's offers prepaid Shabbat dinner every Friday, as well as prepaid meals for all major Jewish holidays

ANY QUESTIONS / COMMENTS

We want to hear from you! Email us: info@taliassteakhouse.com

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