

TALIA'S Steakhouse

Passover Second Seder Menu

Two seating options are available with flexible times.

First seating: 5:00 PM or Earlier

Second seating: 8:00 PM Flexible

First Course: Choice of one

Talia's Garden Greens

Mixed mesclun greens, cherry tomatoes, cucumbers, red onion, mushrooms, carrot, homemade balsamic vinaigrette

Grilled Atlantic Salmon Appetizer (4 oz)

In Moroccan sauce with tomatoes, carrots, celery, peppers

Quinoa Salad

Flavorful quinoa with dried apricots and cranberries

Second Course: Choice of one

Traditional Matzo Ball Soup

Vegetarian Potato Leek Soup

Entrees: Choose one

Veal Scaloppini

Served with mashed potatoes and sautéed vegetables

Chicken Breast Marsala

Chicken breast pan-roasted in mushroom-herb wine sauce, with mashed potatoes and sautéed vegetables

Braised Lamb Shank

Braised lamb shank served with mashed potatoes and roasted tomatoes

Prime Beef Brisket

Served with mashed potatoes and sauteed vegetables

Atlantic Grilled Salmon Filet

Atlantic grilled salmon fillet served with quinoa sauteed vegetables

Atlantic Moroccan Salmon

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

Cornish Hen

Cornish Hen with non-gebrochts stuffing of apricot, apples and raisins, served with mashed potatoes and sauteed vegetables

Desserts: Choose one

Chocolate Mousse

Fresh Seasonal Fruit Cocktail

Cake of the Day