

# TALIA'S STEAKHOUSE & BAR

## SEDER MENU **Chag Sameach!**

### FIRST COURSE

#### GARDEN GREENS SALAD

MIXED GREENS, CHERRY TOMATOES, CUCUMBERS, RED ONIONS, HEART OF PALMS, MUSHROOMS, CARROTS, WITH BALSAMIC VINAIGRETTE

#### QUINOA SALAD

FLAVORFUL QUINOA, WITH DRIED APRICOTS & CRANBERRIES

#### MOROCCAN SALMON APPETIZER (4 OZ)

SALMON FILET IN AUTHENTIC TOMATO & PEPPER MOROCCAN SAUCE

### SECOND COURSE

#### TRADITIONAL MATZO BALL SOUP

#### VEGETARIAN POTATO LEEK SOUP

### MAIN ENTREE

#### PRIME BEFF BRISKET

TOPPED WITH GRAVY, SERVED WITH MASHED POTATOES & SAUTEED VEGETABLES

#### CHICKEN MARSALA

PAN-ROASTED IN MUSHROOM-HERB WINE SAUCE, SERVED WITH MASHED POTATOES & SAUTEED VEGETABLES

#### BRAISED LAMB SHANK

SLOW-COOKED IN HERBS, SERVED WITH MASHED POTATOES & ROASTED TOMATOES

#### AUTHENTIC MOROCCAN SALMON

SALMON FILET IN TOMATO & PEPPER MOROCCAN SAUCE, SERVED WITH MASHED POTATOES & SAUTEED VEGETABLES

#### WHOLE BRANZINO

SERVED WITH QUINOA & SAUTEED SPINACH

FILLET AVAILABLE UPON REQUEST

#### CAULIFLOWER STEAK

SERVED WITH QUINOA & MIXED GREEN SALAD

### DESSERT

#### HOMEMADE CHOCOLATE MOUSSE

#### CAKE OF THE DAY

ASK YOUR SERVER

#### FRESH FRUIT SALAD

#### SORBET

ASK YOUR SERVER FOR FLAVORS

FOUR-COURSE PRIX FIXE MENU - CHOICE OF ONE OF EACH COURSE