

Talia's Steakhouse and Bar

Nine Days Menu



STARTERS

Soup of The Day

2 types daily. Ask your server 11

Falafel

Five falafel balls served with tahini and hot pita. 11

Crispy Cauliflower

Panko-crusted cauliflower served with sweet chili sauce. 14

SALADS

Add 8oz grilled salmon for \$16 extra

Mixed Garden Greens

Mixed mesclun greens, cherry tomatoes, cucumber, red onion, mushrooms, hearts of palm, carrot, with homemade balsamic vinaigrette on the side. 16

Roasted Beet Salad

Baby arugula, beets, pickled red onions, roasted walnuts, non-dairy cream cheese, sliced green apples, with homemade citrus dressing. 17

Talia's Salad

Fresh seasonal mixed greens, green apple, dried cranberries, avocado with pineapple vinaigrette. 17

Middle Eastern Salad Platter

Assortment of hummus, tahini, babaganoush, roasted beets and red cabbage slaw 16

ENTREES

Branzino Filet

Served with fennel, squash and citrus dressing 44

Grilled Mahi Mahi

Served with Israeli couscous, vegetable brunoise and creamy dill sauce 38

American Style or Moroccan Salmon

Grilled salmon in an authentic Moroccan sauce with tomatoes, carrots, celery & peppers, with mashed potatoes. 36

Pan Seared Halibut

Served with mix quinoa, sauteed apple and tomato vinaigrette 45

Rigatoni Pomodoro

Served with garlic, plum & cherry tomato sauce

add 8oz of grilled salmon for \$16 extra 22

Vegetarian Platter

Cauliflower served with sauteed mixed vegetables and basil oil

add 8oz of grilled salmon for \$16 extra 23

SIDES 9

Green Salad

French Fries

Baked Sweet Potato

Mashed Potatoes

Basmati Rice

Sauteed Spinach

Sauteed Vegetables

Roasted Broccoli

