

Plats Principaux

The Taix Burger 19

½ LB Ground Beef with brandy & black pepper aioli, served on a Brioche Bun

Taix Roast Chicken 22

Au Jus and pomme frites

Chicken a la Diable 22

Grilled chicken with grainy mustard, capers, and onion butter sauce

Penne 19

Tomatoes, basil, garlic, and extra virgin olive oil

Portobello Risotto 21

Baby spinach, cream, parmesan cheese

Frog Legs Provençal 29

Provençal Style, lightly battered and sautéed in garlic and parsley butter with diced tomatoes and fresh herbs

Trout Almondine 29

Sauteed Boneless Trout, grilled almonds, leek deluxe (chopped mushroom, butter, shallots, herbs) with lemon emulsion

Steak Frites au Poivre 32

Grilled Skirt Steak, Black peppercorn cream

Pork Chop 32

Grilled to Perfection, caramelized onions and port wine sauce

Salmon Filet 32

Fresh Roasted with Champagne Cream sauce

Short Ribs 32

Braised in Cabernet Sauvignon

New York 47

TWELVE OZ.SERVING, with Bordelaise

Lamb Chops 42

Serving of THREE, Garlic cream, mint

Rack of Lamb 47

Garlic cream, and mint

Taix Traditional Style

FOR AN ADDITIONAL \$7.00... YOU CAN ADD SOUP & SALAD TO ANY ENTREE WITH CHOICE OF THE FOLLOWING :

Caeser Salad & Soup

Organic Greens Salad & Soup

Iceberg Wedge w/ Bleu Cheese & Soup

Cuisine Grand Mere

Wed - Braised Lamb Shank 29

Wine & Tomatoes, braised with olive oil, slow cooked with onion, carrot, celery, garlic, salt and pepper

Thurs - Tourte de Volaille 29

butter French Style Chicken Pot Pie with poached chicken, tarragon, garlic, onion, mushrooms, leeks and creme fraiche with a Puff Pastry Crust

Friday - Paella 31

GLUTEN FREE

Shrimp, calamari, mussels, clams, sausage, vegetables, over saffron rice

Saturday - Duck a l Orange 29

Served with blend of Wild & White rice

Sunday - Chefs Special 29

Taix Sides

Soupe de jour 12

Clam Chowder 14

Pomme Frites 6 / 14

Sweet Potato Fries 6/14

Rice Pilaf 6

Haricot Verts 6

Sauteed Spinach 6

Potato of the Day 6

Vegetable of the Day 6

Soup "To Go" 12

Clam Chowder "To Go" 14