

Plats Principaux

Roast Chicken 24

GLUTEN FREE

Served with Au Jus and Pomme Frites

Chicken a la Diable 24

GLUTEN FREE

Grilled Chicken with Grainy Mustard, Capers, and Onion Butter Sauce.

Served with Rice Pilaf & Vegetable of the Day

The Taix Burger 19

1/2^{lb}. Ground Beef with Brandy & Black Pepper Aioli, Served on a Brioche Bun with French Fries

Penne Pasta 19

VEGAN

Tomatoes, Basil, Garlic, and extra Virgin Olive Oil

Portobello Risotto 23

GLUTEN FREE & VEGETARIAN

Baby Spinach, Cream, Parmesan Cheese

Frog Legs Provencal 32

Provencal Style...Lightly Battered and Sauteed in Garlic and Parsley Butter with Diced Tomatoes and Fresh Herbs

Trout Almondine 32

GLUTEN FREE

Sauteed Boneless Trout, Grilled Almonds, Leek Deluxe, Chopped Mushroom, Butter, Shallots, Herbs, with Lemon Emulsion.

Served with Rice Pilaf & Vegetable of the Day

Salmon Filet 35

GLUTEN FREE

Fresh Roasted with Champagne Cream Sauce. Served with Sauteed Spinach & Potato of the Day

Short Ribs 36

Braised in Cabernet Sauvignon. Served with Potato of the Day

Pork Chop 34

GLUTEN FREE

Grilled with Carmelized Onions, and Port Wine Sauce. Served with Potato & Vegetable of the Day

Steak Frites au Poivre 34

GLUTEN FREE

Grilled Skirt Steak, Black Peppercorn Cream. Served with French Fries

New York Steak 49

12oz. Serving with Bordelaise Served with French Fries & Vegetable of the Day

Lamb Chops 49

GLUTEN FREE

(3) Lamb Chops with Garlic Cream and Mint. Served with Potato & Vegetable of the Day

Rack of Lamb 59

GLUTEN FREE

Garlic Cream and Mint Served with Potato & Vegetable of the Day

Cuisine Grand Mere

Wednesday

Braised Lamb Shank 32

Wine & Tomatoes braised with Olive Oil. slow cooked with Onion, Carrot, Celery, Garlic, Salt & Pepper Served with Potato of the Day

Thursday

Tourte de Volaille 29

“French Style Chicken Pot Pie”

with Poached Chicken, Tarragon, Garlic Onion, Mushrooms, Leeks and Creme Fraiche in a Puff Pastry Crust

Friday

Paella 32

GLUTEN FREE

Shrimp, Calamari, Mussels, Clams, Sausage, Vegetables, over Saffron Rice

Saturday

Duck a l Orange 32

GLUTEN FREE

with Orange Duck Sauce Served over a blend of Wild Rice

Sunday

Chef's Special 29

TAIX Sides

Rice Pilaf	6	
Haricot Vert	6	
Sauteed Spinach	6	
Potato of the Day	6	
Vegetable of the Day	6	
Pomme Frites	6 small	14 large
Sweet Potato Fries	6 small	14 large

Soup “To Go” 12 (PINT)

Clam Chowder “To Go” 14 (PINT)
“Clam Chowder is only Served on Friday Only”

*Order Your Entree
Traditional Style*

For an additional \$7

You can add any of the following soup & salad to any entree

Caesar Salad & Soup of the Day
Organic Greens Salad & Soup of the Day
Iceberg Wedge & Bleu Cheese Dressing & Soup of the Day