

Appetizers

TAJ BOSTON CLAM CHOWDER 12
Fresh Clams, Onions, Potatoes and Cream

LUMP CRAB CAKE 24
Warm Breaded Crab Cake, Mixed Greens,
Homemade Tartar Sauce

TOMATO MOZZARELLA 15
Vine Tomatoes, Mozzarella, Fresh Basil,
Extra Virgin Olive Oil, Pesto

CHARCUTERIE PLATE 16
Home Style Pâté with Dry Meats, Shallot Truffle Marmalade,
Grain Mustard, Pickles, Onion Compote

TOMATO GAZPACHO WITH SHRIMP 14
Marinated Tomato with Brunoise of Cucumber, Green Beans, Apple, Shrimp,
Olive Oil and Basil

SALAD NIÇOISE 20
Seared Tuna Loin, Green Beans, Hard Boiled Egg, Sun dried Tomato,
Olives, White Anchovies, Basil

*SALMON TARTAR 18
Marinated with Basil, Extra Virgin Olive Oil,
Fresh Citrus and Salad

Wines by the Glass

Champagne		
	Glass	Bottle
Cristal, Louis Roederer, 2000		450.00
Krug, Champagne Brut, 1995		280.00
Veuve Clicquot, Brut, NV	28.00	115.00
Louis Roederer, Brut, NV	22.00	90.00
Champagne Rose		
Duval Leroy, Brut, NV	22.00	90.00
Laurent Perrier, Brut, NV		220.00
Sparkling Wine		
Roederer Estate, Brut, California, NV	13.00	55.00
Prosecco, Rustico, Valdobbiadene, Italy, NV	11.00	50.00
White Wines		
Châteauneuf du Pape, Domaine Lou Dévet, 2006	33.00	140.00
Lewis, Chardonnay, Napa Valley, California, 2002	28.00	120.00
Chardonnay, Neyers, Carneros, California, 2006	20.00	88.00
Pouilly-Fuissé, Louis Jadot, Burgundy, France, 2006	17.00	71.00
Sancerre, Lerrede, Loire Valley, France, 2007	16.00	64.00
Sauvignon Blanc, Cullen, Semillon, South Australia, 2007	14.00	63.00
Chardonnay, Carpe Diem, Edna Valley, California, 2006	14.00	63.00
Pinot Grigio, Pighin, Grave, Friuli, Italy, 2007	13.00	55.00
Pinot Blanc, G. Neumayer, Alsace, France, 2005	12.00	50.00
Riesling, Dr. Loosen, Mosel-Saar-Ruwer, Germany, 2006	11.00	48.00
Chardonnay, Esser Vineyards, St. Helena, California, 2005	10.00	45.00
Red Wines		
Faust, Cabernet Sauvignon, Napa Valley, 2005	38.00	158.00
Châteauneuf du Pape, Haute Pierre, Delas, France, 2006	26.00	110.00
Pommard, E. Boussey, France, 2005	22.00	90.00
Franciscan Cabernet Sauvignon, Oakville, Napa, 2005	17.00	71.00
Pinot Noir, Bien Nacido Vineyard, Santa Maria Valley, 2005	17.00	71.00
Chianti Classico, Castello Di Meleto, Italy, 2004	16.00	64.00
Rioja Crianza, Prado Rey, Ribera Del Duero, Spain, 2002	14.00	63.00
Shiraz, Leeuwin Estate, "Art Series", Australia, 2004	14.00	63.00
Merlot, Napa Cellars, Napa Valley, California, 2005	12.00	50.00
Malbec, Mendoza, Nicolas Catena, Argentina, 2006	11.00	50.00
Cabernet Sauvignon, Esser Vineyards, St. Helena, California, 2006	10.00	45.00
Rosé Wines		
Château Calissanne, Lancon en Provence, 2007	17.00	71.00
Château de Passavant, Rosé de Loire, 2007	12.00	50.00

Pastas

RAVIOLI 22

Ricotta and Mascarpone Cheese, Roasted Red and Yellow Peppers,
Toasted Pine nuts, Olives, Extra Virgin Olive Oil, Basil, Seared Prawns

RISOTTO 18

Zucchini Pesto Risotto, Lemon, Fresh Tomato, Extra Virgin Olive Oil

HOMEMADE SPAGHETINI 19

Mussels, Fresh Herbs and Lobster Sauce

SPINACH FETTUCINI 21

Fresh Chanterelles, Fava Beans, Dry Aged Parmesan

Entrées

HALIBUT 36

Seared halibut, Baby Spring Vegetables, White Asparagus Sauce, Almonds

SEARED SALMON 28

Vegetables Provençal, Tomato Basil Sauce

SEARED SCALLOPS 32

Fennel, Baby Zucchini, Cherry Tomato, Preserve Citrus, Zucchini Pesto

TUNA 29

Seared Rare Tuna, Red Pepper Confit, Spicy Red Pepper Coulis

* ROASTED BEEF TENDERLOIN 45

Chanterelles, Fava Beans, Shallot Confit, Red Wine Sauce

*DUO OF LAMB 40

Roasted Lamb Rack and Loin, Garlic Confit, Mashed Potatoes,
Baby Asparagus, Thyme Jus

FREE RANGE ORGANIC CHICKEN 24

Roasted Chicken Breast, Garlic Flan, Green Asparagus, Sun dried Tomato

VEGETABLE SIDE ORDERS 6

Mash Potato, Asparagus, Mushrooms, French Fries, Spinach,
Sweet Potato, Broccoli, Medley of Vegetables

Arlington Street Classics

LOBSTER SALAD 36

CHICKEN POT PIE 22

KOBE BEEF BURGER 19

Table d'Hôte Menu

3 Courses for \$48

Soupe du Jour

or

*Oyster Chicken Salad with Sautéed Asian Slaw

Maple Walnut Crusted Salmon, Rice and Fresh Sautéed Vegetables

or

*Mixed Seafood Grill

Swordfish, Scallops & Prawn, Sweet Potato Purée, Fresh Vegetables

A la Carte Dessert

**These items contain raw and/or undercooked ingredients or will be cooked to your specification.
Please be informed that the consumption of raw or undercooked food may pose certain health risks*