

WINES by the GLASS

Champagne, Veuve Clicquot, France	27
Rosé, Whispering Angel, France	14
Pinot Grigio, Santa Margherita, Italy	18
Chardonnay, Estancia, Monterey	11
Chardonnay, Chalk Hill, Sonoma Coast	21
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	12
Pinot Noir, Mirrasou, California	11
Cabernet Sauvignon, J Lohr, Paso Robles	12

STARTERS

Black Bean Chili	10
Soup of the Day	9
Smoked Salmon with capers, red onions, dill sauce and toast points	20
Traditional Shrimp Cocktail	22
Jumbo Lump Crab Cocktail	30

PIZZA thin and crispy

Classic: classic tomato sauce, fresh basil and mozzarella	13
Smoked Salmon: extra virgin olive oil, red onion, capers, sour cream fresh dill and smoked salmon	17
Pepperoni and Mozzarella: tomato sauce, mozzarella and pepperoni	15
Brie and Pear: Brie, pears, grapes, candied pecans, red onion and a drizzle of balsamic reduction	16

MAIN COURSE SALADS

Worth Avenue Salad: shrimp, lump crab, avocado, capers, egg, bacon, tomatoes and bibb lettuce in a Dijon vinaigrette	32
Classic Caesar with Grilled Chicken Breast	22
Classic Caesar with Grilled Shrimp (5)	28
Cold Fresh Poached Salmon on field greens with asparagus, capers, tomatoes and dill sauce	28
Warm Grilled Chicken and Pears: mixed field greens, pears, walnuts, Gorgonzola cheese and orange-walnut vinaigrette	22
Pistachio Encrusted Salmon (5oz) on a bed of romaine and spinach with red onions, Kalamata olives, feta cheese and lemon vinaigrette	25

CHEF'S SELECTIONS

Ta-boo's Bacon Cheese Burger white cheddar, apple smoked bacon crispy onions, lettuce and tomato	17
Crab Stack jumbo lump crab in spicy sambal aioli, mango salsa and guacamole	28
BBQ Baby Back Ribs	26
Charbroiled Pork Chop (12oz) crispy artichoke hearts, Dijon cream and, haricots verts	34
Lemon Sole Française lemon, capers & white wine; asparagus	37
Mahogany Rotisserie Duck orange blossom honey ginger sauce	38
Grilled Salmon and Warm Lentil Salad: ginger-soy-cilantro glaze	32
Charbroiled Petite Filet Mignon; Béarnaise sauce, asparagus	46