



SOUPS

CREAMY CABBAGE AND BLUE CHEESE 5/7

DAILY SOUP SELECTION, *Please Ask Your Server* 5/7

STARTERS

BRUSSELS SPROUTS

Lemon, Pancetta, Thyme, Feta 10

CRAB CAKES

Lump Crab, Horseradish Remoulade 15

WINGS

Char Buff, Buffalo or Caesar 12

EGGPLANT PARMESAN

Crispy Eggplant, Herb Cream Cheese, Pomodoro, Fresh Mozzarella, Pesto 10

SMOKED SALMON TOAST

House Smoked Salmon, Herbed Cream Cheese, Capers, Cucumber, Chives, Horseradishes, Remoulade 11

MUSSELS

PEI Mussels, White Wine, Crispy Pancetta, Tomato, Herb Butter, Baguette 15

MEATBALLS POMODORO

House Meatballs, Fresh Mozzarella, Toasted Baguette, Basil 10

TRUFFLE FRITES

Hand-cut, Truffle Oil, Gremolata, Roasted Garlic Aioli 9

SALADS

COCO'S CHICKEN

Coconut Chicken, Artichoke Hearts, Avocado, Swiss, Tomato, Red Onions, Croutons, Almonds, Field Greens, Herb Mustard Dressing, Raspberry Sauce 18

SALMON*

Green Beans, Tomato, Sweet Peas, Hard Cooked Egg, Red Onion, Edamame, Avocado, Feta, Couscous, Pine Nuts, Herb Vinaigrette 19

STEAK*

Grilled Flat Iron, Chopped Egg, Red Onion, Fingerling Potatoes, Gorgonzola, Bacon, Croutons, Dijon Herb Vinaigrette 19

WEDGE

Iceberg, Tomato, Bacon, Pickled Red Onion, Gorgonzola, Basil Pesto-Buttermilk Dressing 13

CAESAR

Romaine, Croutons, Tomato, Bacon, Housemade Caesar Dressing 9/14
Grilled Chicken, Shrimp or Salmon 7 / *Anchovies* 2

STRAWBERRY CHICKEN

Romaine, Spinach, Fresh Strawberries, Mandarin Oranges, Candied Pecans, Honey-Lime Vinaigrette 17

CRAB CAKE

Romaine, Tomato, Red Onion, Cucumber, Couscous, Feta, Almonds, Pesto Vinaigrette 19

HOUSE SALAD

Romaine, Mandarin Oranges, Toasted Almonds, Gorgonzola, Tarragon Vinaigrette 9/14

FAMOUS LAVOSH

Add Bacon, Chicken, Shrimp or Smoked Salmon 5

TAXI DRIVER

Cream Cheese, Artichoke Heart, Tomato, Scallion, Havarti 14

TOMATO BASIL

Olive Oil and Garlic, Tomato, Fresh Mozzarella, Basil, Balsamic 12

MEDITERRANEAN

Havarti, Kalamata Olives, Tomato, Feta, Cucumber, Vinaigrette 15

THAI CHICKEN

Thai Peanut Sauce, Herb Cream Cheese, Peppers, Carrots, Cashews Topped with Havarti Cheese 17

BAKED DISHES

DIJON GARLIC SHRIMP

Garlic Sherry Butter, Melted Havarti 15

ESCARGOT

Garlic Sherry Butter, Melted Havarti 12

QUICHE DU JOUR

Changes Daily 13

BACON MAC & CHEESE

Bits of Thick Cut Pecan Smoked Bacon, Sweet Peas, Cavatappi, Focaccia Romano Crust, Cheddar Mornay 13

SANDWICHES

Housemade to order coleslaw or hand-cut fries.
Add a sunny egg to any sandwich for a buck.

TAXI'S BURGER*

Fresh Ground Beef, Lettuce, Tomato, Onion, Pickle, on a Brioche Bun 13

PATTY MELT*

Melted Swiss, Caramelized Onion, Thousand Island, on Marble Rye 13

NEON GOOSE*

Fresh Ground Beef, Gorgonzola, Thick Cut Pecan Smoked Bacon, Lettuce, Tomato and Bleu Cheese Mayo on a Toasted Brioche Bun 15

SHORT RIB SAMMY

Sweet Onion Jam, Horseradish Aioli, Smoked Cheddar, on Ciabatta 15

TURKEY BACON BLUE

Deli Style Turkey, Thick Cut Pecan Smoked Bacon, Lettuce, Tomato, Onion, Blue Cheese Mayo, on Grilled Sourdough 14

CHICKEN FOCACCIA

Butter Lettuce, Tomato, Avocado, Havarti, Basil Mayo, on Focaccia 13

BLT

Thick Cut Pecan Smoked Bacon, Butter Lettuce, Tomato, Mayo, on Toasted Sourdough 13

TUNA MELT

Butter Lettuce, Tomato, Havarti, on Grilled Wheat 13

MAINS Lunch / Dinner Portions

GRILLED SALMON*

Sweet Corn and Pesto Risotto, Tomato, Artichoke, Broccolini 18/25

VELVET CHICKEN

Parmesan Crusted Chicken Breast on Linguine, with a Splash of White Wine, Tossed in Wild Mushroom Romano Cream Sauce 21

SPAGHETTI AND MEATBALLS

House Meatballs, Pomodoro Sauce, Basil, Romano Cheese 16

STEAK FRITES*

Rosemary and Dijon Marinated Flat Iron, Hand-cut Fries, Steak Sauce, Herb-Mustard Butter 19/25

TUSCAN SHRIMP PASTA

Shrimp, Spaghetti, Broccolini, Basil, Tomato, Olive Oil, Crushed Red Pepper 24

SAUTEED WALLEYE

Lightly Seasoned, Topped with Brown Butter and Toasted Almonds with Basmati Rice and Baby Green Beans 28

MEATLOAF

Mashed Yukons, Mushroom Gravy, Green Beans 15/19

LEMON SHRIMP

Capers, Tomato, Artichoke, Scallion, Lemon Butter Sauce, Basmati Rice 18/24

CHICKEN ENCHILADA

Grilled Chicken, Green Chili Sauce, Pico de Gallo, Ancho Chili Rice, Avocado Crema 17

FISH & CHIPS

Fresh Beer Battered Cod, Hand-cut Fries, Slaw, Tartar Sauce 16

TAXI'S POT ROAST

Slow Braised Chuck, Mashed Yukons, Sautéed Veggies 15/19



Join Us For
1/2 Price Bottles of Wine
Every Tuesday & Wednesday

Martini Mondays
\$5 all Day!

DESSERTS

CHOCOLATE BROWNIE

Vanilla Bean Ice Cream, Fudge Sauce, Caramel 8

BREAD PUDDING

Served à la Mode 7

LEMON LAVA CAKE

Coconut, Pineapple, Toasted Macadamia, Cream Cheese Filling, Vanilla Ice Cream 8

KEY LIME PIE

Fresh Homemade 9

CRÈME BRÛLÉE

Classic Vanilla Custard with Caramelized Sugar 9

SIDES

Your Choice 5

CADER'S TATERS

Hand-cut Fries

CRUNCHY COLESLAW

Housemade Daily

RISOTTO

Sweet Corn, Pesto, Tomato, Artichoke

FINGERLING POTATOES

Fresh Herbs, Salt and Pepper

BABY GREEN BEANS

Dijon Butter, Tomato

FRESH FRUIT

Seasonal Fruit Selection

BROCCOLINI

Fresh Steamed

MASHED POTATOES

Yukon Golds, Scallions

ASPARAGUS

Grilled