

Lunch

- #6 Apple Walnut Chicken Salad Slices of grilled chicken breast, green apples, candied walnuts, Gorgonzola and carrots over mixed greens with fat free raspberry vinaigrette
- #8 Grilled Shrimp Salad avocado, tomatoes over mixed greens and champagne vinaigrette
- #10 Albacore Tuna Salad Our delicious tuna mixed with fat free yogurt over field greens served with a scoop of low fat cottage cheese
- #12 Strawberry Chicken Salad Slices of grilled chicken breast, strawberries, sliced almonds on a bed of mixed baby lettuce with poppyseed dressing
- #14 Pesto Grilled Chicken Salad Gorgonzola cheese, walnuts and slices of pesto grilled chicken breast on a bed of field greens with a balsamic vinaigrette
- #16 Raspberry Goat Cheese Salad A medley of baby spinach, spring mix, jicama, goat cheese, julienne carrots, raspberries and walnuts with fat free raspberry vinaigrette.
Add grilled chicken \$3.00
- #18 BBQ Chicken Salad chopped lettuce, sweet corn, jicama, cilantro, basil and jack cheese tossed with a garden herb ranch dressing topped with chopped BBQ chicken breast and diced tomatoes
- #20 Greek Salad Feta cheese, diced tomatoes, cucumbers, red onions, kalamata olives and baby lettuce served with pita bread and hummus

Salads - 9.75

- #22 Oriental Salad shredded lettuce, julienne carrots, basil and fresh cilantro in a spicy sweet and sour sesame dressing topped with grilled chicken breast and toasted sesame sticks
- #24 Cobb Salad roasted turkey breast, bacon bits, ham, hard boiled eggs, mushrooms, avocado, tomato, crumbled blue cheese and a side of ranch dressing
- #26 Grilled Chicken Caesar Salad crisp romaine lettuce, shaved parmesan cheese and herb croutons tossed in our Caesar dressing
- #27 Roasted Beet Salad walnuts, goat cheese and prosciutto over warm baby spinach drizzled with bacon vinaigrette, avocado and red onions
- #28 Beefsteak Tomato Salad beefsteak tomatoes, fresh mozzarella cheese, basil, extra virgin olive oil and aged balsamic vinegar
- #32 Albacore Tuna and White Beans over beefsteak tomatoes and drizzled with red wine vinegar
- #36 Crab & Shrimp Cake Salad over mixed greens, toasted pepita nuts and house vinaigrette
- #38 Crisp Calamari Salad crisp calamari and cashews over mixed greens with citrus vinaigrette
- #39 Grilled Baby Vegetables over mixed greens and house vinaigrette
- #40 Grilled Wild King Salmon Nicoise with boiled egg, potatoes and green beans over mixed greens

Lunch

Soup of the Day
5.00
add 1/2 sandwich
9.50

Drinks

- Traditional,
Passion Fruit or
Tropical Green Iced Tea
2.50
- Traditional or
Raspberry Lemonade
2.50
- Apple, Cranberry, or
Pineapple Juice
3.00
- Soft Drinks
2.50
- Sparkling Water
3.00/5.00
- Still Water
3.00/5.00
- Revolution® Hot Tea
2.95
- Citrus Spice (caffeine-free)
- Golden Flowers (caffeine-free)
- Earl Grey Lavender
- Tropical Green
- Sweet Ginger Peach
- English Breakfast
- Organic Green

Sides

- 3.00
- Hand cut french fries
- Grilled chicken
- Sweet potato fries

TAYLOR'S
~ CAFE ~

Split plate charge - 2.00

There will be an 18% gratuity included for parties of six or more

We use locally grown, organic produce, eggs and dairy whenever available.

We specialize in private parties and off-site catering

Sandwiches - 8.95

Our sandwiches come with either hand-cut french fries or side of mixed greens – sub sweet potato fries \$1.50

- #41 Albacore Tuna Salad made with fat free yogurt, avocado, lettuce and tomato on baguette
- #42 Roast Beef with roasted onions, romaine and horseradish on nine grain bread
- #44 Roasted Turkey avocado, lettuce, tomato, provolone cheese with herb mayo on baguette
- #45 Smoked Turkey brie cheese, roasted red peppers, lettuce, tomato and honey mustard on sliced focaccia bread
- #46 Philly Cheesesteak sautéed onions and green bell peppers with mozzarella cheese on baguette
- #47 Fresh Mozzarella basil, lettuce, tomato with olive oil and vinegar on toasted baguette
- #48 Ham and Cheese imported white ham, swiss cheese, lettuce, tomato and Dijon mustard on baguette
- #50 Buffalo Chicken Wrap with blue cheese spread and romaine
- #51 Tandoori Chicken Wrap with roasted red pepper and hummus
- #54 Grilled Chicken Quesadilla with jack cheese, garlic paste and red onion
- #55 Grilled Cheese Panini with jack, cheddar, mozzarella, tomatoes and baby spinach on baguette
- #68 Old Fashioned Chicken Salad Wrap celery, onions, mixed greens, tomato and low fat mayo
- #69 Cobb Salad Wrap grilled chicken breast, bacon, avocado, blue cheese spread, lettuce and tomato
- #70 Grilled Japanese Eggplant roasted peppers, portabella mushroom and spinach artichoke on whole wheat bread
- #73 Pesto Grilled Chicken lettuce, tomato and spinach artichoke spread on baguette
- #74 Hot Pastrami melted mozzarella cheese, lettuce, onions with mayo and mustard served on rye
- #75 Tuna Melt our delicious tuna salad with melted havarti cheese served on sourdough
- #76 Corned Beef melted mozzarella cheese, sauerkraut and thousand island dressing served on rye
- #77 Bacon, Turkey and Cheddar Melt with honey mustard served on wheat
- #78 Country Ham swiss cheese and dijon mustard on nine grain bread
- #79 Grilled Chicken Breast melted mozzarella cheese, avocado, onion, tomato, lettuce and herb mayo
- #86 Crab & Shrimp Cake on an english muffin

Burgers - 8.95

Our burgers come with either hand-cut french fries or side of mixed greens
all of our burgers are 100% certified Black Angus® Beef – sub sweet potato fries \$1.50

- #88 Hamburger half pound patty with lettuce, tomato, and onion. Add cheese at no additional charge
- #89 BBQ Cheeseburger mesquite sauce, topped with sweet caramelized onions and cheese of choice
- #95 Hollywood Cheeseburger with Portabello mushrooms and brie cheese
- #100 Taylor's Burger caramelized onions, bacon, swiss and blue cheese blend and shredded lettuce

Lahvosh - 9.50

Thin Crust Flatbread, a lighter version of pizza

- Margherita tomatoes, mozzarella and basil
- Vegetarian mushrooms, onions, green peppers, tomatoes, broccoli, avocado, olives and havarti cheese
- Barbecue roasted chicken, bbq sauce, sweet caramelized onions and provolone cheese
- Spicy grilled chicken, artichoke hearts, kalamata olives, green chiles, harira paste and fontina cheese
- Nemo smoked salmon, arugula, shallots, red onion and crème fraiche