



STARTERS

BRUSSELS SPROUTS

Lemon, Pancetta, Thyme, Feta 12

DIJON GARLIC SHRIMP

Garlic Sherry Butter, Havarti 15

ARTICHOKE-SPINACH DIP

Spinach, Artichoke Hearts, Monterey Jack with Tortilla Chips 14

CRAB CAKES

Lump Crab, Horseradish Remoulade 17

WINGS

Buffalo-Style 16

ESCARGOT

Garlic Sherry Butter, Havarti 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, Horseradish Remoulade 13

MUSSELS

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

TRUFFLE FRITES

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

SOUPS

CREAMY CABBAGE AND BLUE CHEESE 6/8

DAILY SOUP SELECTION

Please Ask Your Server 6/8

FAMOUS LAVOSH

Add Bacon, Chicken, Shrimp or Smoked Salmon 5

TAXI DRIVER

Cream Cheese, Artichoke Heart, Tomato, Scallion, Havarti 15

TOMATO BASIL

Olive Oil and Garlic, Tomato, Fresh Mozzarella, Basil, Balsamic 13

MEDITERRANEAN

Havarti, Kalamata Olives, Tomato, Feta, Cucumber, Vinaigrette 16

THAI CHICKEN

Thai Peanut Sauce, Herb Cream Cheese, Peppers, Carrots, Cashews Topped with Havarti Cheese 18

SALADS

COCO'S CHICKEN

Coconut Chicken, Artichoke Hearts, Avocado, Swiss, Tomato, Red Onions, Croutons, Almonds, Field Greens, Herb Mustard Dressing, Raspberry Sauce 21

SALMON*

4 oz. Salmon, Green Beans, Tomato, Sweet Peas, Hard-Cooked Egg, Red Onion, Edamame, Avocado, Feta, Couscous, Pine Nuts, Herb Vinaigrette 21

STEAK*

Grilled Ribeye, Chopped Egg, Red Onion, Fingerling Potatoes, Gorgonzola, Bacon, Croutons, Herb Vinaigrette 21

WEDGE

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

CAESAR

Romaine, Croutons, Tomato, Bacon, Housemade Caesar Dressing 9/14

Grilled Chicken 7 | Shrimp 7 | Salmon 8 | Anchovies 2

STRAWBERRY CHICKEN

Chicken, Romaine, Spinach, Fresh Strawberries, Mandarin Oranges, Candied Pecans, Honey-Lime Vinaigrette 20

CRAB CAKE

Crab Cakes, Romaine, Tomato, Red Onion, Cucumber, Couscous, Feta, Almonds, Pesto Buttermilk 21

HOUSE SALAD

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

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 14
Add Cheese | Bacon | Avocado | Mushrooms 2

PATTY MELT*

Swiss Cheese, Caramelized Onion, Thousand Island, on Marble Rye 15

NEON GOOSE*

Fresh Ground Beef, Gorgonzola, Thick-Cut Pecan Smoked Bacon, Lettuce, Tomato and Blue Cheese Mayo on a Toasted Brioche Bun 17

FRENCH DIP

Braised Prime Rib, Caramelized Onion, Melted Swiss Cheese, Mushroom, French Demi Baguette, Rich Au Jus 19

TURKEY BACON BLUE

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

CHICKEN CIABATTA

Chicken, Butter Lettuce, Tomato, Avocado, Havarti, Basil Mayo, on Ciabatta 15

BLT

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

TUNA MELT

Tuna, Butter Lettuce, Tomato, Havarti, on Grilled Wheat 14

MAINS Lunch / Dinner Portions

GRILLED SALMON*

Sweet Corn and Pesto Risotto, Tomato, Artichoke, Broccolini and Asparagus 19/27

VELVET CHICKEN

Parmesan Crusted Chicken Breast on Linguine, White Wine, Tossed in Wild Mushroom Romano Cream Sauce 24

TAXI'S POT ROAST

Slow Braised Chuck, Mashed Yukons, Green Beans 17/21

SMOKED GOUDA MAC N' CHEESE

Cavatappi Pasta with a Creamy Smoked Gouda Cheese Sauce 16
Add Grilled Chicken 7 | Steak 9 | Salmon 8 | Bacon, Mushroom or Broccolini 2

MEATLOAF

Mashed Yukons, Mushroom Gravy, Green Beans 17/21

FISH & CHIPS

Fresh Beer Battered Cod, Hand-cut Fries, Slaw, Tartar Sauce 18

CHICKEN ENCHILADA

Blackened Chicken, Green Chili Sauce, Pico de Gallo, Ancho Chili Rice, Avocado Crema 18

TUSCAN SHRIMP PASTA

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

SAUTEED WALLEYE

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

STEAK FRITES*

Rosemary and Dijon Marinated Ribeye, Hand-Cut Fries, Steak Sauce, Herb-Mustard Butter 31

LEMON SHRIMP

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

QUICHE DU JOUR

Today's quiche served with small house salad or fruit cup 14



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

Martini Mondays
All Day!

DESSERTS

CHOCOLATE BROWNIE

Vanilla Bean Ice Cream, Fudge Sauce, Caramel 8

BREAD PUDDING

Served à la Mode 7

LEMON LAVA CAKE

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

KEY LIME PIE

Graham Cracker Crust, Homemade Whipped Crème 9

CRÈME BRÛLÉE

Classic Vanilla Custard with Caramelized Sugar 9

SIDES

Your Choice 6

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, Garlic

BROCCOLINI

Fresh, Sautéed

MASHED POTATOES

Yukon Golds, Scallions

ASPARAGUS

Grilled