

TaZa

TaZa Grill + Bar @ 5444

STARTERS + SHAREABLES

Charcuterie Platter 24

3 Types Cured Meats, House Cheese. Candied Walnuts, Pickles, Fig Jam, Crackers, Wild Berries

Chicken Wings 19

Mediterranean Style Wings, Homemade Pickles and Blue Cheese Dressing, Korean BBQ, Cajun, Salt & Pepper

Loaded Nachos 17

Tomatoes, Green Onions, Olive Slices, Jalapeno, Guacamole, Salsa, Sour Cream

Classic French Onion Soup 13

French Baguette, Gruyere Cheese

Chicken Wonton Soup 13

Chicken Dumplings, Chicken Broth, Bean Sprouts, Sesame Oil, Scallion

Waldorf Salad 18

Apple, Celery, Grapes, Blue Cheese, Spicy Candied Walnut Baby Spinach, Citrus Mayo

Ta'za Caesar Salad

Starter 12 | Main 17

Romaine Hearts, Garlic Croutons, Crispy Bacon, Fresh Lemon, Parmesan, Anchovies

House Blend Spice Rub Grilled Tofu 19

Orange Carrot Purée, Roasted Broccolini, Corn, Edamame, Cherry Tomato Salsa, Mustard BBQ Glaze, Herb Oil

HANDHELDS

All Sandwiches are served with a choice of French Fries or Sweet Potato or Green Salad

Classic Burger 20

6oz Chuck Patty, Bacon Jam, Cheddar, Tomato, Lettuce, Pickle, Mushroom, Chipotle Mayo, Brioche Bun

Cajun Chicken Caesar Wrap 19

Bacon Jam, Romaine, Avocado, Caesar Dressing

Mediterranean Grilled Vegetable Wrap 16

Homemade Hummus, Jalapenos, Tomatoes, Spinach, Balsamic Glaze 

DT Club Sandwich 21

Choice of Bread, Chicken Breast, Bacon, Tomatoes, Egg, Lettuce, Avocado, Chipotle Mayo

Steak Sandwich 22

Flank Steak, Caramelized Onion, Mushroom, Roasted Red Pepper, Provolone Cheese, Horseradish Mayo, Beef Jus

Pizza Margherita 17

Homemade Tomato Basil Sauce and Mozzarella Cheese, Herb Oil

Mediterranean Pizza 19

Peppers, Onion, Black Olives, Tomatoes, Mozzarella, Feta, Basil Pesto

MAINS

Pan Seared Crispy Salmon 34

White Wine Pancetta Cream, Roasted Potato, Butter Poached Vegetables, Citrus Mix Berry Salsa

Herb & Parmesan Crusted Roasted Cod Loin 34

Garlic Roast Potato, Sautéed Baby Spinach, Red Pepper Cilantro Coulis 

Fish n Chips 24

Beer Battered Cod, Homemade Coleslaw, French Fries, House Tartar Sauce, Fresh Lemon

Prosciutto Wrap Cajun Chicken Supreme 29

Spicy Roasted Potato, Chili Garlic Grilled Broccolini, Homemade BBQ Sauce

Crispy Confit Duck Leg 38

Chorizo Bean Casserole, Buttered Radish, Cardamom, Grapefruit Glaze

9oz Char Grilled AAA Ribeye Steak 42

Garlic Truffle Mash, Grilled Broccolini, Roasted Cocktail Onion, Pomegranate Jus

8oz Flank Steak 38

Potato Purée, Garlic Spinach, Butter Poached Vegetables, Creamy Peppercorn Sauce

Italian Style Braised Lamb Shank 42

Mediterranean Couscous, Cinnamon Honey Butter Glazed Carrots, Radish, Mint and Blueberry Jus

Lemongrass and Ginger Infused Slow Braised Short Ribs 42

Truffle Garlic Mash, Butter Poached Vegetables, Red Wine Shallot Jus

Smoked BBQ Back Ribs 32

Garlic & Rosemary flavored, Roast Potato, Pickle Vegetables, Grilled Pineapple, Homemade BBQ Sauce

PASTAS + BOWLS

Asian Bowl 24

Teriyaki Beef, Avocado, Sautéed Spinach, Corn and Edamame Beans, Pickles, Red Radish, Lemongrass Infused Lentil, Wild Rice, Spicy Sriracha, Sesame Seeds

Pad Thai 24

Sweet and Sour Tamarind Peanut Sauce, Peppers, Bean Sprouts, Fried Egg, Scallions, Fresh Lime, Chicken and Shrimp

Chefs Style Butter Chicken 25

Roasted Tandoori Chicken, Makhani Gravy, Jeera, Cilantro Rice, Naan, Tomato, Cucumber and Onion Salad, Pickle, Papadam

Mushroom Cheese Ravioli with Pancetta Truffle Cream 24

Spinach, Cherry Tomato, Pickled Hot Peppers, Basil

Penne Alla Vodka with Crispy Pancetta 23


Creamy Tomato Sauce, Scallions, Cherry Tomato

DESSERT

Lemongrass Crème Brûlée 17

Wild Mixed Berries, Almond Biscotti with Caramelized Sugar

Flourless Chocolate Molten Lava Cake 18

Rich Chocolate Cake with Molten Center, Vanilla Ice Cream, Wild Berries 

Triple Vanilla Cheesecake 18

White Chocolate Mousse and Rich Whipped Cream on a Vanilla Crumb, Mixed Berries

Vanilla Ice Cream 14

Toasted Almonds, Chocolate Sauce, Raspberry Coulis, Crumble Biscotti

UPGRADE

Grilled Chicken Breast	8	Prosciutto	5	French Fries	5
Crispy Salmon	9	Grilled Asparagus	6	Sweet Potato Fries	5
Tofu	5	Sautéed Mushrooms	4	Side Caesar	5
Grilled Shrimp	9	Buttered Broccoli	4	Side Green Salad	5
Pepperoni Bacon	5	Garlic Spinach	5	Double Cheese	4

BOTTLED BEER

IMPORTED 8
DOMESTIC 7

DRAFT BEER

IMPORTED – 16oz 8.50
DOMESTIC – 16oz 7.50

RED WINE

	5oz.	9oz.	BTL
Cabernet Sauvignon	9	14	38
Alrio Chile			
Shiraz	11	16	45
Fairtrade South Africa			
Mablec	11	16	45
Dona Paula Argentina			

WHITE WINE

	5oz.	9oz.	BTL
Sauvignon Blanc	9	14	38
Alrio Chile			
Pinot Grigio	11	16	43
Montalto Italy			
Chardonnay	12	17	49
Leaping Horse California			

NON ALCOHOLIC BEVERAGES

Espresso Cappuccino Americano	6
Starbucks Coffee Tea Hot Chocolate	5
Milk 2% Soy	4
Pop Juice	4
Flavored Sparkling Water Evian	6
Perrier Sanpellegrino	
Red Bull	6

 Vegetarian  Gluten Free  Vegan  Chef's Special

13% HST, 15% gratuity will be added to your order for groups of 8 or more.