



L.A.'s Finest  
Since 1953

# Los Angeles Dinner Menu

## STARTERS

MARYLAND BLUE CRAB COCKTAIL	14.95
CHILLED JUMBO PRAWNS	14.95
LONDON BROIL APPETIZER	13.50
FRESH JUMBO BACON WRAPPED SCALLOPS	14.50
GRILLED GARLIC TOAST	4.50
SHRIMP SCAMPI	12.95
BASKET OF ONION RINGS	3.95
TAYLOR'S CRAB CAKES	13.95

## HOMEMADE SOUPS AND SALADS

HOUSEMADE SOUP OF THE DAY	2.95
FRESH VEGETABLE OF THE DAY	1.95
FRENCH ONION SOUP	4.50
TAYLOR'S DINNER SALAD - Seasonal Greens	3.50
THE MOLLY DINNER SALAD Wedge of Iceberg Lettuce – Tomatoes, Onions, and Blue Cheese	5.95
TAYLOR'S CAESAR SALAD House-made Caesar Dressing	4.95
TAYLOR'S CHINESE CHICKEN SALAD Sesame Seed Dressing	15.95

## PRIME RIB

Au Jus and Creamed Horseradish – Vegetable – Mashed Potatoes

REGULAR CUT	23.95
DINNER CUT	26.95
THE BEEFEATER DIP French Fries - Garnish	16.95
OMAHA RIB-EYE SANDWICH Marinated and Flame Broiled 8 oz. Boneless Ribeye over Garlic French Roll - Onion Rings and Sliced Beefsteak Tomatoes	15.95

## DINNER ENTREES

Served with Potato or Wild Rice

<b>TAYLOR'S LONDON BROIL</b>	<b>19.95</b>
Marinated Prime Sirloin – Au Jus and Creamed Horseradish	
<b>PRIME SIRLOIN PEPPER STEAK – Flame Broiled</b>	<b>21.95</b>
Fresh Cracked Pepper – Steak Butter	
<b>DINNER NEW YORK – Grilled Onions</b>	<b>23.95</b>
<b>PAN FRIED STEAK</b>	<b>22.95</b>
Cut from the Filet Mignon – Country Gravy	
<b>TAYLOR'S SPECIAL DINNER STEAK</b>	<b>24.95</b>
Grilled Filet Mignon – Smothered in Grilled sweet Texas onions	
<b>FRESH GROUND SIRLOIN STEAK – Mushroom Bordelaise</b>	<b>17.95</b>
<b>KANSAS CITY SIRLOIN – Flame Broiled</b>	<b>23.95</b>
New York Club Steak – Marinated and Seasoned – Steak Butter	
<b>DINNER CULOTTE</b>	<b>24.95</b>
Our Famous Culotte cut – 10 oz	
<b>FREE RANGE CHICKEN</b>	<b>18.95</b>
Fresh Deboned Half Chicken – Pan Roasted	
<b>TAYLOR'S PRIME HAMBURGER</b>	<b>14.95</b>
Ground fresh Daily from our Steak Trimmings – Extra Lean. Smoked bacon or Jumbo Mushrooms – Aged Cheddar Cheese	

### FROM THE CHAR-BROILER

<b>THE CULOTTE</b>	<b>29.95</b>
The Most tender cut of the Top Sirloin. Only two cuts per cow	
<b>PRIME TOP SIRLOIN</b>	<b>23.95</b>
Extra Thick – Sizzling Platter.	10 oz. <b>23.95</b> 14 oz. <b>26.95</b>
<b>FILET MIGNON</b>	<b>31.95</b>
<b>NEW YORK STRIP - Crispy Onions</b>	<b>29.95</b>
<b>BONELESS RIBEYE</b>	<b>28.95</b>
A Well-marbled Spencer Steak – Marinated and Seasoned	
<b>EYE OF THE NEW YORK</b>	<b>25.95</b>
Cabernet Demi-Glaze	

## SEAFOOD

<b>FILET OF PACIFIC SWORDFISH</b> Grilled or Charbroiled	<b>26.95</b>
<b>JUMBO GULF PRAWNS</b> Charbroiled or Deep Fried	<b>27.95</b>
<b>AUSTRALIAN LOBSTER TAIL</b>	<b>Market Price</b>
<b>SURF 'N' TURF</b> Choice of Steak and Seafood	<b>Market Price</b>
<b>FISH 'N' CHIPS</b> French Fries and Malt Vinegar	<b>18.95</b>
<b>FRESH SEAFOOD OF THE DAY</b>	<b>Market Price</b>

## SIDES

<b>FRESH VEGETABLE OF THE DAY</b>	<b>1.95</b>
<b>SAUTEED FRESH MUSHROOMS</b>	<b>4.95</b>
<b>PEPPERCORN SAUCE</b>	<b>3.95</b>
<b>BORDELAISE SAUCE</b>	<b>3.75</b>
<b>FRESHLY GRILLED TEXAS SWEET ONIONS</b>	<b>2.95</b>
<b>TAYLOR'S HOUSEMADE POTATO CHIPS</b>	<b>2.00</b>
<b>FRESH STEAMED BROCCOLI - HOLLANDAISE</b>	<b>4.95</b>
<b>FRESH ASPARAGUS - Hollandaise</b>	<b>6.95</b>

*Please ask your Server for Today's Dessert*