



L.A.'s Finest
Since 1953

Los Angeles Lunch Menu

SALADS

Choice of House-made Dressing

THE MOLLY SALAD Wedge of Iceberg Lettuce – Diced Tomatoes and Bermuda Onions with a hint of Bleu Cheese, Oil and Vinegar	4.95
TAYLOR'S LUNCHEON SALAD	2.95
CHILLED JUMBO PRAWNS – Cocktail Sauce	13.95
CHEF'S COBB SALAD	12.95
TUNA SALAD White Albacore	11.95
TAYLOR'S CHINESE CHICKEN SALAD Sesame Seed Dressing	14.95
SOUP OF THE DAY	3.75

OUR FAMOUS FRENCH DIP

Hand Carved from London Broil	11.50
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SANDWICHES

Served with French Fries and Coleslaw, Fresh Fruit

MONTE CRISTO	12.95
CHICKEN SALAD Boneless Breast	9.50
CLUB HOUSE	11.50
GRILLED RUBEN	11.50
CORNED BEEF ON RYE DIP	10.50
PRIME CHEESEBURGER Ground fresh daily from our Steak trimmings	9.75
BEEF BRISKET DIP	10.75

PRIME RIB

Au Jus and Creamed Horseradish – Mashed Potatoes

DINNER CUT	22.95
LUNCHEON CUT	18.95
BEEFEATER DIP – Prime Rib	14.95

LUNCHEON

Served with choice of Potato

TAYLOR'S LONDON BROIL	17.95
Marinated Prime Sirloin – Au Jus – Horseradish Sauce	
FRESH GROUND SIRLOIN STEAK	13.95
Grilled Onions	
FILLET OF NORTHERN HALIBUT	19.95
FISH 'N' CHIPS – Alaskan Halibut	15.95
FREE RANGE CHICKEN	15.95
Fresh De-boned Half Chicken – Pan Roasted	
TAYLOR'S CRAB CAKES	14.95
JUMBO GULF PRAWNS – Deep Fried or Broiled	19.95
STEAK AND AUSTRALIAN LOBSTER TAIL	Market Price
FRESH SEAFOOD OF THE DAY	Market Price
BRISKET OF BEEF	13.95
Horseradish Sauce – Slow Roasted Texas Style	
THICK PRIME TOP SIRLOIN	18.95
Charbroiled – Garlic Bread and Onion Rings	
LUNCHEON RIB-EYE – Extra Lean	19.95
PAN FRIED STEAK	18.95
Cut from the Filet Mignon – Country Gravy and Mashed Potatoes	
LUNCHEON STEAK	22.95
Grilled Filet Mignon Smothered in Onions	
LUNCHEON CULOTTE	21.95
Our Famous Culotte Cut – 10 oz	
LUNCHEON NEW YORK CUT	22.95

Not responsible for Steaks ordered well done