



L.A.'s Finest
Since 1953

La Canada Dinner Menu

STARTERS

LONDON BROIL APPETIZER Cream Horseradish	12.95
FRESH JUMBO BACON WRAPPED SCALLOPS	13.95
CHARBROILED GULF PRAWNS Drawn Butter	13.95
CHILLED JUMBO PRAWNS Horseradish Cocktail Sauce	13.95
ESCARGOT Garlic, Butter, Shallots and Parsley	8.95
JUMBO BLUE CRAB CAKES Mustard Sauce	12.95

HOMEMADE SOUPS AND SALADS

FRENCH ONION SOUP	5.50
HOUSE-MADE SOUP OF THE DAY	2.95
TAYLOR'S DINNER SALAD Seasonal Greens	3.95
THE MOLLY DINNER SALAD Wedge of Iceberg Lettuce – Tomatoes, Onions, and Blue Cheese	5.95
TAYLOR'S CAESAR SALAD House-made Caesar Dressing	6.95
CHINESE CHICKEN SALAD Sesame Seed Dressing	15.95

PRIME RIB

Au Jus and Creamed Horseradish – Creamed Spinach – Mashed Potatoes

REGULAR CUT	23.95
DINNER CUT	26.95
FULL BONE CUT	34.95
THE BEEFEATER DIP French Fries Garnish	13.95
OMAHA RIBEYE SANDWICH Marinated Flame Broiled 8 oz. boneless Ribeye over Garlic French Roll. Onion Rings and Sliced Beefsteak Tomatoes	16.95

DINNER ENTREES

Served with Fresh Vegetable and Potato or Wild Rice



TAYLOR'S LONDON BROIL	19.95
Marinated Prime Sirloin – Au Jus and Creamed Horseradish	
PRIME SIRLOIN PEPPER STEAK	21.95
Fresh Cracked Pepper – Steak Butter	
DINNER NEW YORK Grilled Onions	22.95
PAN FRIED STEAK	21.95
Cut from the Filet Mignon – Country Gravy	
TAYLOR'S SPECIAL DINNER STEAK	23.95
Grilled Petite Filet Mignon – Smothered in Grilled Onions	
DINNER CULOTTE	23.95
Our Famous Cullotte Cut 10oz	
PRIME TOP SIRLOIN	18.95
BONELESS RIBEYE	24.95
Extra Lean - 10oz	
FRESH GROUND SIRLOIN STEAK Mushroom Bordelaise	16.95
KANSAS CITY SIRLOIN	21.95
New York Club Steak – Marinated and Seasoned – Steak Butter	
TENDERLOIN BORDELAISE	23.95
A Petite Filet Mignon smothered in Mushroom Sauce Bordelaise	
PAN ROASTED CHICKEN	18.95
One-half Fresh Deboned Chicken	
PRIME CHEESEBURGER	12.50
Ground fresh Daily from our Steak Trimmings – Extra Lean. Aged Cheddar, Swiss or Bleu Cheese	
FROM THE WOOD BURNING BROILER	
THE CULOTTE	28.95
The Most tender cut of the Top Sirloin. Only two cuts per cow	
TOP PRIME SIRLOIN	23.95
Extra Thick	
FILET MIGNON	29.95
NEW YORK STRIP Crispy Onions	28.95
BONELESS RIBEYE	28.95
A well-marbled Spencer Steak - Marinated and Seasoned Side of Creamed Horseradish	

SEAFOOD

FILET OF NORTHERN HALIBUT	24.50
JUMBO GULF PRAWNS Charbroiled or Deep Fried	25.50
FISH 'N' CHIPS – Alaskan Halibut French Fries and Malt Vinegar	17.95
AUSTRALIAN LOBSTER TAIL	Market Value
SHRIMP SCAMPI Linguini and Fresh Vegetables	23.95
SURF 'N' TURF Choice of Steak and Seafood	Market Value
FRESH SEAFOOD OF THE DAY	Market Value

SIDES

FRESHLY GRILLED ONIONS	2.75
SAUTÉED FRESH MUSHROOMS	3.50
BORDELAISE SAUCE	2.95
HOUSE-MADE POTATO CHIPS	2.50
GRILLED GARLIC TOAST	3.95
BASKET OF ONION RINGS	3.95
CREAMED SPINACH	3.95
BÉARNAISE SAUCE (Thursday through Sunday)	2.95
CRISPY ONIONS	2.75

NOT RESPONSIBLE FOR WELL DONE STEAKS
\$5.00 SPLIT CHARGE