



STARTER
STEAK CHILI
ICEBERG WEDGE
WARM NAPA CABBAGE SALAD
SPICY TUNA & AVOCADO ROLL
ROASTED BUTTERNUT SQUASH SOUP
CALIFORNIA ROLL

TOWN
POWER
LUNCH
16

ENTREE
COBB SALAD
TOWN SHAKING BEEF
CHICKEN ENCHILADAS
SPICY MEAT LOAF & MASHED POTATOES
SALMON B.L.T SANDWICH
WILD MUSHROOM RISOTTO

B E V E R A G E S

VIGNETTE WINE COUNTRY SODAS

PREMIUM SODAS, NATURALLY SWEETENED WITH JUICE OF CALIFORNIA VARIETAL WINE GRAPES **PINOT NOIR, CHARDONNAY, ROSE** 4.50

SPARKLING PINK GUAVA COOLER

HAND SQUEEZED LIME JUICE, ORGANIC AGAVE NECTAR, PINK GUAVA PUREE, SPARKLING SODA 4

POWER BERRY COOLER

POMEGRANATE, BLUEBERRY & RASPBERRY PUREES, LIME JUICE, AGAVE NECTAR, SPARKLING SODA 4

SPARKLING HAND SQUEEZED LEMONADE

HAND SQUEEZED LEMON JUICE, ORGANIC AGAVE NECTAR, SHAKEN ICE COLD AND TOPPED WITH SPARKLING SODA 3.50

ADD FRESH RASPBERRY PUREE 4

COCKTAILS



PUMPKIN PATCH FALL SANGRIA INFUSED FOR OVER 48 HOURS WITH FRESH FIGS, PLUMS, RED APPLES, POMEGRANATE SEEDS & PUMPKIN LIQUEUR 9.50

PASSIONFRUIT MARTINI

SMIRNOFF ORANGE VODKA, LEMON JUICE, PASSIONFRUIT PUREE, AGAVE NECTAR, ICE COLD, SERVED UP WITH A SUPERFINE SUGAR RIM 9

PREMIUM GREY GOOSE PASSIONFRUIT MARTINI 10.50

POMEGRANATE MARTINI

SKYY CITRUS VODKA, LEMON JUICE, POMEGRANATE PUREE, AGAVE NECTAR, ICE COLD, SERVED UP WITH A SUPERFINE SUGAR RIM 9

PREMIUM GREY GOOSE POMEGRANATE MARTINI 10.50

GREY GOOSE PEAR MARTINI

GREY GOOSE L' POIRE VODKA, LEMON JUICE, PEAR PUREE, AGAVE NECTAR, ICE COLD, SERVED UP WITH A SPARKLING WINE FLOAT 10.50

MOSCOW MULE

RUSSIAN STANDARD VODKA, FRESH SQUEEZED LEMON JUICE, BUNDABERG GINGER BEER, SERVED IN OUR ICY COLD COPPER MUG 8.50

PATRON MARGARITA

PATRON SILVER TEQUILA, AGAVE NECTAR, FRESH LIME JUICE, SERVED ON THE ROCKS 11

PURIST MARGARITA DON JULIO 70TH ANNIVERSARY PLATA ANEJO TEQUILA, LIQUEUR DE VIOLETES, FRESH MEYER LEMON JUICE, AGAVE NECTAR, ON THE ROCKS, HALF SALTED RIM 15

MOJITO CUBANO

BACARDI LIMON RUM, MUDDLED MINT, FRESH SQUEEZED LIME JUICE, HOUSE MADE MINT INFUSED SIMPLE SYRUP, SPLASH OF SODA 9

CRUZAN RASPBERRY MOJITO 9.50

WINES BY THE GLASS

CHANDON, SPARKLING, CALIFORNIA NV	9.	45.
SCHRAMSBERG, 'MIRABELLE' BRUT ROSE, NV	13.	65.
VEUVE-CLICQUOT CHAMPAGNE, FRANCE, NV	14.	70.
NEXT REISLING, WASHINGTON STATE, 10	7.	28.
TERLATO PINOT GRIGIO, RUSSIAN RIVER, CA, 09	10.	40.
MARKHAM SAUVIGNON BLANC, NAPA, 09	7.5	30.
SPOTTSWOOD SAUVIGNON BLANC, NAPA, 09	13.	52.
CHATEAU ST. JEAN CHARDONNAY, SONOMA CA, 10	7.5	30.
HESS 'SHIRTAIL VINYRD' CHARDONNAY, MONTEREY 10	8.	32.
SONOMA CUTRER, CHARDONNAY, RRV, 09	14.	56.
GRGICH HILLS CHARDONNAY, NAPA, 08	16.	64.
FAR NIENTE CHARDONNAY, NAPA, CA, 09	18.	68.
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CHALONE PINOT NOIR, MONTEREY, CA, 09	9.	36.
ESOTERICA, CARNEROS, NAPA, 09	12.	48.
ROAD 31, CARNEROS, NAPA, 09	15.	60.
FIDDLEHEAD, FIDDESTIX VNYRD, 08	18.	72.
CELLAR #8 MERLOT, CALIFORNIA, 09	8.	32.
DECOY BY DUCKHORN, MERLOT, NAPA, 09	12.	48.
LIBERTY SCHOOL CABERNET, PASO ROBLES 08	8.	32
KUNDE CABERNET SAUVIGNON, SONOMA, CA 07	9.	36.
UPPERCUT CABERNET SAUVIGNON, NAPA 08	12.	48.
JOSEPH PHELPS, CABERNET SAUVIGNON, CA 06	18.	72.
ARTEZIN ZINFANDEL, NORTH COAST, CA 09	9.	36.
TURLEY ZINFANDEL, CALIFORNIA, 09	11.	44.
STAG'S LEAP SYRAH, NAPA, CA, 08	20.	80.
ORIN SWIFT, THE PRISONER, NAPA, CA, 09	13.	52
PARADUXX, NAPA VALLEY, 07	18.	72

STARTERS - SALAD - SOUP

FRESH DUNGENESS CRAB CAKES

ORGANIC GREENS, RED ONION, MEYER-LEMON AIOLI 14.95

JC'S CALIFORNIA ROLL FRESH DUNGENESS CRAB,

AVOCADO, CUCUMBER, WASABI SAUCE, SWEET SOY GLAZE, PICKLED GINGER, CRUSHED MACADAMIA NUT, PONZU SAUCE 9.95

SPICY #1 AHI TUNA ROLL - SPICY SASHIMI GRADE AHI

TUNA, AVOCADO, SERRANO RINGS, SWEET SOY GLAZE, WASABI SAUCE, CRUSHED WASABI PEAS, PONZU SAUCE 8.95

CRISPY CALAMARI STEAK FRITTE - ARTICHOKE

HEARTS, FENNEL, GREENBEANS WITH CHIPOTLE AIOLI & CILANTRO LIME VINAIGRETTE 9.95

BBQ CHICKEN SPRING ROLLS - FULTON VALLEY

ROTISSERIE CHICKEN, SWEET CORN, BLACK BEANS, CHEESE, ROASTED PEPPERS, CILANTRO LIME VINAIGRETTE AND HOUSEMADE BBQ SAUCE 8.75

NEW ORLEANS BBQ PRAWNS - SMOTHERED IN OUR

SPICY, DARK BBQ SHRMP SAUCE, WITH GARLIC HERB MARINATED TOMATOES, TOASTED LA BREA SOURDOUGH BREAD FOR DIPPIN' 13

PHILLY CHEESE STEAK SPRING ROLL SPICED STEAK,

PROVOLONE & AMERICAN CHEESE, HORSERADISH CREAM SAUCE & SPICY KETCHUP 12

CHEESY LA BREA GARLIC BREAD 4

BLT ICEBERG WEDGE - CHERRY TOMATOES, APPLEWOOD

SMOKED BACON, GREEN ONION, BLEU CHEESE DRESSING 6.25 / 9.25

WARM NAPA CABBAGE SALAD - SHREDDED NAPA

CABBAGE, CRISPY BACON, MUSHROOMS, BLEU CHEESE, WARM RED WINE VINAIGRETTE 7.25 / 10.25

CAESAR SALAD - CRISP HEARTS OF ROMAINE, REGGIANO

PARMESAN CHEESE, ROASTED GARLIC CLOVES, GARLIC SOURDOUGH CROUTONS, CREAMY GARLIC CAESAR DRESSING 6 / 9

TOWN HOUSE SALAD - ORGANIC GREENS, CARROTS,

TOMATOES, CUCUMBERS, HOUSE VINAIGRETTE 5 / 8.50

SALAD AND SOUP COMBO -
 WEDGE, NAPA CABBAGE, CAESAR OR HOUSE SALAD WITH A BOWL OF CHILI OR BUTTERNUT SQUASH SOUP, CHEF'S SEASONAL SOUP & WARM JALAPENO CORNBREAD 12.50

ROASTED BUTTERNUT SQUASH SOUP -

CRUMBLLED BLUE CHEESE, SAGE PESTO, TOASTED PUMPKIN SEEDS 2 DEMI 5 CUP 7.50 BOWL

CHEF'S DAILY SEASONAL SOUP - CHECK WITH YOUR

SERVER FOR TODAYS SOUP 2 DEMI 5 CUP 7.50 BOWL

UPTOWN CHILI - SPICY FILET CHILI WITH WARM JALAPENO

CORNBREAD 5 / 8

BLACKENED KING SALMON SALAD - BABY SPINACH,

NAPA CABBAGE, SWEET RED ONIONS, EGG, CAPERS, FINGERLING POTATOES, ROASTED TOMATO VINAIGRETTE 19.95

AHI TUNA TATAKI SALAD - SEARED & SLICED AHI TUNA,

CRISP ASIAN GREENS, FRESH MANGO, CUCUMBER, JICAMA, GINGER-SOY VINAIGRETTE 16.95

COBB SALAD - GRILLED FREE RANGE CHICKEN, LETTUCE,

CRISPY BACON, AVOCADO, BLEU CHEESE, EGG, TOMATOES, HOUSEMADE 'RANCH' DRESSING 14

CHINA TOWN CHICKEN SALAD - MARINATED CRISPY FREE

RANGE CHICKEN, ICEBERG LETTUCE, CILANTRO, ORGANIC ASIAN GREENS, FRESH VALENCIA ORANGE, SCALLIONS, ORGANIC CARROTS, CELERY, CRISPY WONTON, ROASTED PEANUTS, SESAME SOY DRESSING 13.95

MARINATED SKIRT STEAK SALAD - CRISP ASIAN GREENS

MARINATED RED ONION, TOASTED PEANUTS, VALENCIA ORANGE, CILANTRO-LIME VINAIGRETTE 17.95



SANDWICHES

SERVED WITH OUR HOMEMADE COLE SLAW, LITTLE GREEN SALAD OR FRENCH FRIES

PRIME RIB DIP - THIN SLICED PRIME RIB, CREAMY HORSERADISH, HOUSEMADE AU JUS, 19.75

LOADED PRIME RIB DIP - THIN SLICED PRIME RIB, CREAMY HORSERADISH, CRISPY ONION RINGS, OVEN ROASTED TOMATOES, HOUSEMADE AU JUS 22

BBQ PULLED PORK SANDWICH - SLOW ROASTED PULLED PORK, HOUSE BBQ SAUCE, MARINATED RED ONIONS 12

FRESH DUNGENESS CRAB SANDWICH - LEMON AND HERB TOSSED DUNGENESS CRAB, SHREDDED ICEBERG LETTUCE, TOMATOES AND SPICY CHIPOTLE AIOLI ON A SOFT LOBSTER ROLL 18

CHICKEN CLUB SANDWICH - AVOCADO, APPLEWOOD SMOKED BACON, TOMATO, LETTUCE 12

CROUQUE MONSIEUR - MAPLE CURED HAM, GRUYERE CHEESE, DIJON MUSTARD, CREAMY BECHAMEL SAUCE 13

BLACKENED SALMON B.L.T. - APPLEWOOD SMOKED BACON, LETTUCE, TOMATO, WHOLE GRAIN MUSTARD AIOLI 17

MOM'S MEAT LOAF SANDWICH - CRISPY ONIONS, GRUYERE CHEESE, SPICY KETCHUP-AIOLI SPREAD 12

CHICKEN AND GRUYERE CHEESE MELT - PULLED FREE RANGE CHICKEN, BASIL AIOLI, GRUYERE 12

TOWN FILET BURGER - HOUSE GROUND PREMIUM FILET BURGER, LETTUCE, TOMATO, PICKLE, ONION, AND OUR SPECIAL HOUSE SAUCE 12.95

'BUILD A BETTER TOWN'

MAYTAG BLEU, VERMONT WHITE CHEDDAR, OR AGED GRUYERE CHEESE ADD 2

APPLEWOOD SMOKED BACON, AVOCADO OR MUSHROOMS ADD 2

HOUSE SPECIALTIES

TOWN 'SHAKING' BEEF - FLASH SEARED MARINATED FILET MIGNON, STEAMED JASMINE RICE, WATERCRESS, WILD ARUGULA, RED ONION, LIME AND BLACK PEPPER 22

WILD MUSHROOM RISOTTO - BABY SPINACH, WILD RICE, BABY ARUGULA AND PARMESAN CHEESE 16

CHICKEN & RIBS COMBO - SPIT ROASTED FULTON VALLEY FREE RANGE CHICKEN AND A HALF SLAB OF OUR BARBECUE RIBS, COLE SLAW AND FRENCH FRIES 23

MARKET BASKET VEGETABLE STIR-FRY - STEAMED STICKY RICE, SESAME-SOY GLAZE **CHICKEN 15 FILET MIGNON 19**

FLIER'S TERIYAKI SKIRT STEAK - OUR FAMOUS TERIYAKI MARINATED SKIRT STEAK, GARLIC MASHED POTATOES, CHILE GLAZED GREEN BEANS, CRISPY ONION RINGS 23

SPIT FIRE ROASTED CHICKEN ENCHILADAS - FILLED WITH ROTISSERIE CHICKEN & MELTED CHEESES, HOUSE MADE RED SAUCE, SOUR CREAM 16

BROILED FRESH FISH

SIMPLY SEASONED WITH SALT AND BLACK PEPPER, AND QUICKLY SEARED IN OUR 1400 DEGREE RADIANT BROILER TO SEAL IN THE FLAVOR, SERVED WITH GARLIC SAUTEED SPINACH AND OVEN ROASTED ROMA TOMATOES

WILD ALASKAN HALIBUT 24

KING SALMON 22

ROASTED KING SALMON - ANDOUILLE SAUSAGE JAMBALAYA, ROASTED JALAPENO GLAZE 23

SEARED AHI TUNA - #1 SASHIMI GRADE TUNA, STIR FRIED ASIAN VEGETABLES, WASABI, GINGER-SOY VINAIGRETTE 26

MISO GLAZED CHILEAN SEABASS - BUTTERED JASMINE RICE, CHILE GLAZED GREEN BEANS, SHIITAKE VINAIGRETTE 29

PISTACHIO CRUSTED HALIBUT - GARLIC MASHED POTATOES, SAUTEED SPINACH, BLOOD ORANGE REDUCTION 23

HAND CUT STEAKS

OUR SIGNATURE CUTS AT TOWN - WE RECOMMEND YOU SET YOUR STEAK WITH OUR SIDES LISTED BELOW

BASEBALL CUT FILET MIGNON - 8 OZ CUT, CABERNET DEMI GLACE 29

BLEU CHEESE CRUSTED FILET MIGNON - 8 OZ CUT, BLEU CHEESE CRUST 31

HORSERADISH CRUSTED FILET MIGNON - 8 OZ CUT HORSERADISH CRUST 31

NEW YORK STEAK - 14 OZ, CABERNET DEMI GLACE 28

SIDES \$5

PARMESAN POTATO GRATIN - DELUXE ROASTED GARLIC MASHED POTATOES - WEDGE CUT STEAK FRIES

HOUSEMADE FRENCH FRIES - DOWN TOWN' MAC & CHEESE - CRISPY ONION RINGS - NOLA'S ANDOUILLE SAUSAGE JAMBALAYA

STEAMED BROCCOLI - SAUTEED BRUSSELS SPROUTS - CLASSIC CREAMED CORN

ROASTED BUTTERNUT SQUASH - GARLIC CHILE GLAZED GREEN BEANS

WINE BRAISED MUSHROOMS - HERB ROASTED TOMATOES - SAUTEED BLUE LAKE BEANS - CREAMED SPINACH