

**STARTER**  
**STEAK CHILI**  
**ICEBERG WEDGE**  
**WARM NAPA CABBAGE SALAD**  
**SPICY TUNA & AVOCADO ROLL**  
**ASPARAGUS BISQUE**  
**CALIFORNIA ROLL**

**TOWN**  
**POWER**  
**LUNCH**  
**16**

**ENTREE**  
**COBB SALAD**  
**FILET TIP STROGANOFF**  
**CHICKEN ENCHILADAS**  
**SPICY MEAT LOAF AND MASHED POTATOES**  
**SALMON B.L.T SANDWICH**  
**SKIRT STEAK SALAD**

**B E V E R A G E S**

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

**SPARKLING POMEGRANATE LIME COOLER** HAND SQUEEZED LIME JUICE, ORGANIC AGAVE NECTAR, POMEGRANATE AND RASPBERRY PUREES, 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

**VIGNETTE WINE COUNTRY SODAS** PREMIUM SODAS, NATURALLY SWEETENED WITH JUICE OF CALIFORNIA VARIETAL WINE GRAPES.

**PINOT NOIR, CHARDONNAY OR ROSE** 4.50

**COCKTAILS**

**PASSIONFRUIT MARTINI** - 'OUR MOST POPULAR' SKYY ORANGE VODKA, HAND SQUEEZED LEMON JUICE, PASSIONFRUIT PUREE, ORGANIC AGAVE NECTAR, SHAKEN ICE COLD SERVED UP WITH A SUPERFINE SUGAR RIM 8.50  
**PREMIUM BELVEDERE ORANGE PASSIONFRUIT MARTINI** 10

**POMEGRANATE MARTINI** - SKYY CITRUS VODKA, HAND SQUEEZED LEMON JUICE, POMEGRANATE PUREE, ORGANIC AGAVE NECTAR, SHAKEN ICE COLD AND SERVED UP WITH A SUPERFINE SUGAR RIM 8.50  
**PREMIUM BELVEDERE CITRUS POMEGRANATE MARTINI** 10

**GREY GOOSE PEAR MARTINI** - GREY GOOSE 'LA POIRE VODKA, HAND SQUEEZED LEMON JUICE, FRESH PEAR PUREE, ORGANIC AGAVE NECTAR, SHAKEN ICE COLD AND SERVED UP WITH A FLOAT OF SPARKLING WINE 10

**LEMON BERRY FIZZ** - HENDRICK'S SMALL BATCH GIN, FRESH LEMON JUICE, ORGANIC AGAVE NECTAR, CREME DE MURE BLACKBERRY LIQUEUR, SPARKLING WINE 10

**SPARKLING WHITE PEACH** - ABSOLUT APEACH VODKA, PUREE OF WHITE PEACH, HAND SQUEEZED LEMON JUICE, ORGANIC AGAVE NECTAR, SHAKEN ICE COLD, SUGAR RIM AND SERVED UP, FLOAT OF SPARKLING WINE 9.50

**MILAGROS MARGARITA** - HERRADURA SILVER 100% BLUE AGAVE TEQUILA, HAND SQUEEZED LIME JUICE, ORGANIC AGAVE NECTAR, SHAKEN ICE COLD AND SERVED ON THE ROCKS WITH A HALF RIM OF SALT 8.50

**RASPBERRY MOJITO** - CRUZAN ST. CROIX RASPBERRY INFUSED RUM, LIME JUICE, FRESH MUDDLED MINT, CANE SUGAR, SPLASH OF SPARKLING SODA 7.50

**WINES BY THE GLASS**

DOMAINE STE. MICHELLE SPARKLING, NV	8.	40.
SCHRAMSBERG, 'MIRABELLE' BRUT ROSE, NV	13.	65.
VEUVE-CLICQUOT CHAMPAGNE, FRANCE, NA	14.	70.
CHATEAU STE. MICHELLE REISLING, WA, 08	8.	32.
TERLATO PINOT GRIGIO, RUSSIAN RIVER, 07	10.	40.
MARKHAM SAUVIGNON BLANC, NAPA, 07	7.50	30.
CAKEBREAD SAUVIGNON BLANC, NAPA, 08	13	52.
CENTURY CELLARS CHARDONNAY, CA, 08	6.	24.
HESS 'SHIRTAIL VINYRD' CHARDONNAY, MONTEREY 08	8.	32.
SONOMA CUTRER, CHARDONNAY, RUSSIAN RVR, 07	14.	56.
FAR NIENTE CHARDONNAY, NAPA, CA, 08	17.	68.

BOGLE PINOT NOIR, CA, 08	8.	32.
CHALONE PINOT NOIR, MONTEREY, CA, 08	9.	36.
PICKET FENCE PINOT NOIR, RUSSIAN RIVER, CA 07	13.	52.
FLOWERS PINOT NOIR, SONOMA, CA 07	20.	80.
CENTURY CELLARS MERLOT, CALIFORNIA, 06	6.	24.
BEAULIEU VINEYARDS 'BV' MERLOT, NAPA, 05	7.50	30.
FOLIE A DUEX MERLOT, NAPA, CA 07	11.	44.
LIBERTY SCHOOL CABERNET, PASO ROBLES 07	8.	32
KUNDE CABERNET SAUVIGNON, SONOMA, CA 06	9.	36.
SOVERAIN CABERNET, ALEXANDER. V. CA 05	11.	44.
JOEL GOTT '815' CAB. SAUVIGNON CA 06	12.	48.
JOSEPH PHELPS, NAPA, CA 06	18.	72.
SILVER OAK CABERNET SAUVIGNON, CA 05	20.	80.
ROSENBLUM ZINFANDEL, NORTH COAST, CA 06	9.	36.
SEGHEISIO ZINFANDEL, SONOMA, CA 08	11.	44.
BIG BASIN 'MANDALA' SYRAH, SANTA CRUZ CA, 06	20.	80.
ORIN SWIFT, THE PRISONER, NAPA, CA, 06	13.	52

**STARTERS - SALAD - SOUP**

**FRESH DUNGENESS CRAB CAKES** OVEN ROASTED TOMATOES, WILD BABY ARUGULA, ROASTED RED PEPPER SAUCE 14.95

**CALIFORNIA ROLL** FRESH DUNGENESS CRAB, AVOCADO, CUCUMBER, SWEET SOY GLAZE, WASABI SAUCE AND PICKLED GINGER 8.95

**SPICY TUNA & AVOCADO ROLL** SPICY SASHIMI GRADE AHI TUNA, FRESH AVOCADO, WASABI SAUCE, SWEET SOY GLAZE 8.75

**SURF & TURF ROLL** SEARED FILET MIGNON, JUMBO PRAWN, HORSERADISH CREAM, SWEET SOY GLAZE 10.95

**CHILLED SHRIMP COCKTAIL** - JUMBO GULF SHRIMP HOUSEMADE HORSERADISH COCKTAIL SAUCE 10

**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' 10

**PHILLY CHEESE STEAK SPRING ROLL** SPICED STEAK, PROVOLONE & AMERICAN CHEESE, HORSERADISH CREAM SAUCE & SPICY KETCHUP 9.75

**CHEESY LA BREA GARLIC BREAD** 3.50

**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 6.25 / 9.25

**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 ASPARAGUS BISQUE, CHEF'S SEASONAL SOUP & WARM JALAPENO CORNBREAD 12.50

**ASPARAGUS BISQUE** - PARMEASAN REGGIANO, SOURDOUGH CROUTONS 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

**SHRIMP LOUIE** - GULF SHRIMP, CUCUMBER, SWEET RED ONIONS, EGG, CAPERS AND ICEBERG LETTUCE 14

**AHI TUNA TATAKI SALAD** - SEARED & SLICED AHI TUNA, CRISP ASIAN GREENS, FRESH MANGO, CUCUMBER, JICAMA, GINGER-SOY VINAIGRETTE 15

**COBB SALAD** - GRILLED FREE RANGE CHICKEN, LETTUCE, CRISPY BACON, AVOCADO, BLEU CHEESE, EGG, TOMATOES, HOUSEMADE 'RANCH' DRESSING 13

**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 14

## 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, 17.95

**LOADED PRIME RIB DIP** - THIN SLICED PRIME RIB, CREAMY HORSERADISH, CRISPY ONION RINGS, OVEN ROASTED TOMATOES, HOUSEMADE AU JUS 19.95

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

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

**CROUQUE MONSIEUR** - BLACK FORREST 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 14

**MOM'S MEAT LOAF SANDWICH** - CRISPY ONIONS, GRUYERE CHEESE, SPICY KETCHUP-AIOLI SPREAD 11

**CHICKEN AND GRUYERE CHEESE MELT** - PULLED FREE RANGE CHICKEN, BASIL AIOLI, GRUYERE 10

**TOWN FILET BURGER** - HOUSE GROUND PREMIUM FILET BURGER, LETTUCE, TOMATO, PICKLE, ONION, AND OUR SPECIAL HOUSE SAUCE 10.75

**'BUILD A BETTER TOWN'**

ADD BLEU, CHEDDAR, OR GRUYERE ADD 1.25 APPLEWOOD SMOKED BACON, AVOCADO OR MUSHROOMS 1.50

## HOUSE SPECIALTIES

**FILET TIP STROGANOFF** - FRESH BLACK PEPPER PAPPARDELLE WITH FILET MIGNON, ONIONS, MUSHROOMS, RED WINE CREAM SAUCE 17.75

**ASPARAGUS RISOTTO** - SWEET CORN, ENGLISH PEAS, CHERRY TOMATOES, PARMESAN REGGIANO, BABY ARUGULA 16

**CHICKEN & RIBS COMBO** - SPIT ROASTED FULTON VALLEY FREE RANGE CHICKEN AND A HALF SLAB OF OUR BARBECUE RIBS, COLE SLAW AND FRENCH FRIES 21

**MARKET BASKET VEGETABLE STIR-FRY** - STEAMED STICKY RICE, SESAME-SOY GLAZE **CHICKEN 15 FILET MIGNON 17**

**FLIER'S TERIYAKI SKIRT STEAK** - TONY'S FAMOUS TERIYAKI MARINATED SKIRT STEAK, GARLIC MASHED POTATOES, CHILE GLAZED GREEN BEANS, CRISPY ONION RINGS 21.95

**SPIT FIRE ROASTED CHICKEN ENCHILADAS** - FILLED WITH ROTISSERIE CHICKEN & MELTED CHEESES, HOUSE MADE RED SAUCE, SOUR CREAM 15

### 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 ROASTED SEASONAL VEGETABLES

**WILD ALASKAN HALIBUT 22 AHI TUNA 23 KING SALMON 19**

**MISO GLAZED KING SALMON** - BUTTERED JASMINE RICE, CHILE GLAZED GREEN BEANS, SHIITAKE VINAIGRETTE 19.95

**SEARED AHI TUNA** - #1 SASHIMI GRADE TUNA, STIR FRIED ASIAN VEGETABLES, WASABI, GINGER-SOY VINAIGRETTE 24

**PETRALE SOLE** - SAUTEED LOCAL SOLE, GARLIC MASHED POTATOES, BROCCOLINI, LEMON-CAPER BUTTER SAUCE 18

**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 27

**BLEU CHEESE CRUSTED FILET MIGNON** - 8 OZ CUT, BLEU CHEESE CRUST 29

**HORSERADISH CRUSTED FILET MIGNON** - 8 OZ CUT HORSERADISH CRUST 29

**NEW YORK STEAK** - 14 OZ, CABERNET DEMI GLACE 28

## SIDES \$4

ROASTED GARLIC MASHED POTATO

BLEU CHEESE POTATO GRATIN

WEDGE CUT STEAK FRIES

DOWN 'TOWN' MAC AND CHEESE

SAUTEED BLUELAKE BEANS

CRISPY ONION RINGS

FRENCH FRIES

HERB ROASTED TOMATOES

CREAMED SPINACH

SAUTEED BUTTERED CORN

WINE BRAISED MUSHROOMS

CHILE GLAZED GREEN BEANS

GRILLED ASPARAGUS