

TOWN

\$70pp DINNER MENU



S T A R T E R S

AN ASSORTMENT OF THE FOLLOWING FOR EVERYONE

CRISPY SCALLOP CEVICHE TACO'S

MINI CRISP TACO SHELL, MARINATED HOKKAIDO SCALLOPS,
FRESH CLIANTRO AND LIME

SPICY #1 TUNA & AVOCADO ROLL

SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SWEET SOY
GLAZE, WASABI SAUCE

JC'S CALIFORNIA ROLL

FRESH CRAB, AVOCADO, CUCUMBER, WASABI SAUCE,
SWEET SOY GLAZE AND PICKLED GINGER

SEARED FILET MIGNON CROSTINI

WILD BABY ARUGULA, ROASTED GARLIC-CAPER AIOLI,
TOASTED CROSTINI

PHILLY CHEESE STEAK SPRING ROLLS

SPICED STEAK, PROVOLONE & AMERICAN CHEESES,
HORSERADISH CREAM SAUCE AND SPICY KETCHUP



S A L A D

ROASTED MUSHROOM BISQUE

WARM NAPA CABBAGE SALAD - SHREDDED
NAPA CABBAGE, CRISPY BACON, MUSHROOMS, BLEU CHEESE,
WARM RED WINE VINAIGRETTE

CAESAR SALAD - CRISP HEARTS OF ROMAINE, SHAVED
PARMESAN CHEESE, PARMESAN CROUTON,
CREAMY GARLIC CAESAR DRESSING



H O U S E S P E C I A L T I E S

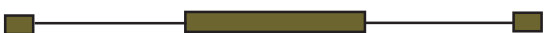
ROASTED MUSHROOM RISOTTO - CRIMINI,
OYSTER, SHIITAKE, AND ENOKI MUSHROOMS, PARMESAN
REGGIANO, WILD BABY ARUGULA

SEARED AHI TUNA - SEASONED STICKY RICE, PEA
SHOOTS, SPICY MUSTARD SAUCE, SHERRY-SOY BUTTER

BONE IN RIBEYE STEAK - CREAMED SPINACH,
GARLIC MASHED POTATOES

ROASTED FULTON VALLEY CHICKEN -
FREE RANGE CHICKEN MARINATED WITH A SPECIAL BLEND OF
HERBS AND SPICES, GARLIC MASHED POTATOES,
CABERNET BRAISED MUSHROOMS

SURF & TURF - 8 OZ. FILET MIGNON, AUSTRALIAN
LOBSTER TAIL, GARLIC MASHED POTATOES,
DRAWN BUTTER & CLASSIC BEARNAISE



D E S S E R T

APPLE & CRANBERRY - NUTTY OATMEAL
TOPPING, VANILLA BEAN ICE CREAM

WARM BREAD PUDDING - WARM MAPLE
BRANDY SAUCE, CHILLED CREME ANGLAISE