

# TOWN

**\$25 PER PERSON LUNCH MENU**



## S T A R T E R S

AN ASSORTMENT OF THE FOLLOWING FOR EVERYONE

### **SPICY TUNA & AVOCADO SUSHI ROLLS**

PICKLED GINGER, WASABI

**CRISPY CALAMARI STEAK FRITTE** - FLASH FRIED, ARTICHOKE HEARTS, FENNEL, GREEN BEANS WITH A CHIPOTLE AIOLI & CILANTRO VINAIGRETTE

### **PHILLY CHEESE STEAK SPRING ROLL**

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



## S O U P & S A L A D

### **MUSHROOM BISQUE**

**CAESAR SALAD** CRISP HEARTS OF ROMAINE, SHAVED PARMESAN CHEESE, CROUTONS, CREAMY GARLIC CAESAR DRESSING



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

### **MARINATED SKIRT STEAK SALAD** - CRISP

HEARTS OF ROMAINE, MARINATED RED ONION, CILANTRO-LIME VINAIGRETTE

### **FILET OF SOLE** - RUSTIC SMASHED POTATOES,

LEMON CAPER BUTTER SAUCE

### **ROASTED KING SALMON** - GLAZED WITH ORGANIC

MISO, JASMINE RICE, SPICY GREEN BEANS, SHIITAKE VINAIGRETTE

### **SPIT-FIRE ROASTED CHICKEN** - MARINATED WITH

A SPECIAL BLEND OF HERBS & SPICES, GARLIC MASHED POTATOES, CABERNET BRAISED MUSHROOMS



## D E S S E R T

### **WARM BREAD PUDDING** - WARM MAPLE BRANDY

SAUCE, CHILLED CRÉME ANGLAISE

### **SEASONAL FRUIT CRISP** - VANILLA BEAN ICE

CREAM, FRESH SEASONAL FRUIT, NUTTY OATMEAL TOPPING