



716 LAUREL STREET, SAN CARLOS, CA. 94070

650.595.3003 ~7

BOARD ROOM ACCOMMODATIONS

Events Manager: Julia Ternullo
julia@avenir-rg.com

Partner: Frank Sanchez
frank@avenir-rg.com

Dining Manager: John Savage
john@avenir-rg.com

Beverage Manager: Brandon Bell
brandon@avenir-rg.com



TOWN PRESENTS OUR PRIVATE DINING ROOM

OUR PRIVATE DINING ROOM IS PERFECT FOR YOUR PERSONAL OR CORPORATE GATHERINGS. OUR AMENITIES INCLUDE:

COCKTAIL RECEPTION ACCOMMODATIONS UP TO 40 PEOPLE

SIT DOWN DINING ACCOMMODATIONS UP TO 30 PEOPLE

PERSONALIZED MENUS

COMPLETE PRIVACY

A VARIETY OF MENUS TO CHOOSE FROM

TWO 50 INCH FLAT SCREEN PLASMAS WITH VISUAL AND AUDIO

LAPTOP CONNECTION

WIRELESS INTERNET CONNECTION

LOUNGE AREA WITH LEATHER COUCH AND LEATHER OTTOMANS

TEMPERATURE CONTROLLED WINE CABINET FOR YOUR SELECTED

RED AND WHITE WINES

BRUNCH SEATINGS:

\$500 MINIMUM NET SALES MINIMUM, SATURDAY & SUNDAY ONLY

10:30 - 2:30

LUNCH SEATINGS:

\$500 MINIMUM

11:30 - 2:30

NET SALES MINIMUM

DINNER SEATINGS:

\$900 MINIMUM

5:00PM - 10:00PM

NET SALES MINIMUM

APPETIZER MENU

YOU CAN ADD ANY OF THESE APPETIZERS TO ANY OF OUR PARTY DINNER MENUS.

AHI TUNA TARTARE ~ CRISPY WONTON CRACKER, FRESH MANGO, CHIVE
(10Pc) 25.00

WILD MUSHROOM CROSTINI ~ ROASTED MARINATED MUSHROOMS, RICOTTA SALATA ,
ROASTED GARLIC CROSTINI (10Pc) 25.00

PHILLY CHEESE STEAK SPRING ROLLS ~ SPICED STEAK, PROVOLONE & AMERICAN
CHEESES, HORSERADISH CREAM SAUCE AND OUR HOUSE SPICY KETCHUP
(10Pc) 20.00

BBQ CHICKEN SPRING ROLLS ~ ROTISSERIE CHICKEN, SWEET CORN, BLACK BEANS,
CHEDDAR CHEESE, ROASTED PEPPERS, CILANTRO LIME VINAIGRETTE AND HOUSEMADE
BBQ SAUCE (10Pc) 17.50

SEARED FILET MIGNON CROSTINI ~ WILD BABY ARUGULA, ROASTED GARLIC-CAPER
AIOLI, TOASTED CROSTINI (10Pc) 25.00

CRISPY HALIBUT TOSTADAS ~ HOUSE SLAW, CHIPOTLE AIOLI (10Pc) 25.00

DUNGENESS CRAB POPPERS ~ CHIPOTLE AIOLI (10 Pc) 40.00

NEW YORK STEAK TACO ~ CHIMICHURRI SALSA, MARINATED RED ONIONS, SMASHED AVOCADO
(10Pc) 40.00

MARINATED SKIRT STEAK SKEWERS ~ OUR FAMOUS 'FLIER'S TERIYAKI MARINADE
(10Pc) 27.50

JC'S CALIFORNIA ROLL ~ **FRESH DUNGENESS CRAB**, AVOCADO, CUCUMBER, WASABI
SAUCE, SWEET SOY GLAZE, PICKLED GINGER, CRUSHED MACADAMIA NUT, PONZU SAUCE
(8Pc) 10.95

SPICY # 1 AHI TUNA ROLL ~ SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SERRANO
PEPPERS , SWEET SOY GLAZE, WASABI SAUCE, CRUSHED WASABI PEAS, PONZU SAUCE
(8Pc) 9.95

PORTABELLO STEAK' FRIES ~ TOSSED IN TRUFFLE OIL, PARMESAN, FRESH HERBS,
BLACK TRUFFLE AIOLI (12Pc) 18.00

CREAMY CHEESY LA BREA GARLIC BREAD (12Pc) 12.00

ROASTED BUTTERNUT SQUASH SOUP ~ CRUMBLLED BLEU CHEESE, SAGE PESTO,
TOASTED PUMPKIN SEEDS DEMI 2 EA.

\$32 DINNER MENU

SOUP OR SALAD

ROASTED BUTTERNUT SQUASH SOUP

CRUMBLER BLUE CHEESE, SAGE PESTO, TOASTED PUMPKIN SEEDS

HOUSE SALAD

ORGANIC GREENS, CARROTS, TOMATOES, CUCUMBERS, HOUSE DRESSING

HOUSE SPECIALTIES

WILD MUSHROOM RISOTTO

ROASTED MUSHROOMS, WILD RICE, SPINACH, BABY ARUGULA, PARMESAN CHEESE

TERIYAKI SKIRT STEAK

OUR FAMOUS TERIYAKI MARINATED SKIRT STEAK, GARLIC MASHED POTATOES,
SAUTEED GREEN BEANS, CRISPY ONION RINGS

ROASTED KING SALMON

BUTTERED JASMINE RICE, SPICY GREEN BEANS, ORANGE-CHILI GLAZE

SPIT FIRE ROASTED PITMAN FARMS CHICKEN

FREE RANGE CHICKEN MARINATED WITH A SPECIAL BLEND OF HERBS AND SPICES,
GARLIC MASHED POTATOES AND WINE BRAISED MUSHROOMS

BARBECUE BABY BACK RIBS

SLOW COOKED PORK RIBS, FINISHED ON OUR WOODFIRE GRILL, SMOTHERED WITH
HOUSEMADE BBQ SAUCE, COLE SLAW AND FRENCH FRIES

DESSERT

WARM BREAD PUDDING

WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

**MENUS ARE SUBJECT TO SEASONAL CHANGES

\$40 DINNER MENU

STARTERS

AN ASSORTMENT OF THE FOLLOWING FOR EVERYONE

CRISPY HALIBUT TOSTADAS - HOUSE SLAW, CHIPOTLE AIOLI

SPICY #1 TUNA & AVOCADO ROLL - SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SERRANO RINGS, SWEET SOY GLAZE, CRUSHED WASABI PEAS, PONZU SAUCE

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

SOUP OR SALAD

ROASTED BUTTERNUT SQUASH SOUP

CRUMBLLED BLUE CHEESE, SAGE PESTO, TOASTED PUMPKIN SEEDS

HOUSE SALAD

ORGANIC GREENS, CARROTS, TOMATOES, CUCUMBERS, HOUSE DRESSING

HOUSE SPECIALTIES

WILD MUSHROOM RISOTTO

ROASTED MUSHROOMS, WILD RICE, SPINACH, BABY ARUGULA, PARMESAN CHEESE

TERIYAKI SKIRT STEAK

OUR FAMOUS TERIYAKI MARINATED SKIRT STEAK, GARLIC MASHED POTATOES, SAUTEED GREEN BEANS, CRISPY ONION RINGS

ROASTED KING SALMON

BUTTERED JASMINE RICE, SPICY GREEN BEANS, ORANGE-CHILI GLAZE

SPIT-FIRE ROASTED PITMAN FARMS CHICKEN - FREE RANGE MARY'S CHICKEN MARINATED WITH A SPECIAL BLEND OF HERBS AND SPICES, MASHED POTATOES, WINE BRAISED MUSHROOMS

BARBECUE BABY BACK RIBS SLOW COOKED PORK RIBS, FINISHED ON OUR WOODFIRED GRILL, SMOTHERED WITH HOUSEMADE BARBECUE SAUCE COLE SLAW AND FRENCH FRIES

DESSERT

WARM BREAD PUDDING

WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

SEASONAL FRUIT CRISP

VANILLA BEAN ICE CREAM, NUTTY OATMEAL TOPPING

**MENUS ARE SUBJECT TO SEASONAL CHANGES

\$55 DINNER MENU

STARTERS

AN ASSORTMENT OF THE FOLLOWING SHARED FAMILY STYLE

CRISPY HALIBUT TOSTADAS - HOUSE SLAW, CHIPOTLE AIOLI

BBQ CHICKEN SPRING ROLLS - ROTISSERIE CHICKEN, SWEET CORN, BLACKBEANS, CHEDDAR CHEESE, ROASTED PEPPERS, CILANTRO LIME VINAIGRETTE AND BBQ SAUCE

SPICY #1 TUNA & AVOCADO ROLL - SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SERRANO PEPPERS, SWEET SOY GLAZE, CRUSHED WASABI PEAS, PONZU SAUCE

PHILLY CHEESE STEAK SPRING ROLLS - SPICED STEAK, PROVOLONE & AMERICAN CHEESES, HORSERADISH CREAM SAUCE AND SPICY KETCHUP

SOUP OR SALAD

ROASTED BUTTERNUT SQUASH SOUP

CRUMBLLED BLUE CHEESE, SAGE PESTO, TOASTED PUMPKIN SEEDS

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 CROUTONS, CREAMY GARLIC CAESAR DRESSING

HOUSE SPECIALTIES

WILD MUSHROOM RISOTTO

ROASTED MUSHROOMS, WILD RICE, SPINACH, BABY ARUGULA, PARMESAN CHEESE

SEARED AHI TUNA - STEAMED JASMINE RICE, PEA SHOOTS, SPICY MUSTARD SAUCE, SHERRY-SOY BUTTER

SPIT-FIRE ROASTED PITMAN FARMS CHICKEN - FREE RANGE MARY'S CHICKEN MARINATED WITH A SPECIAL BLEND OF HERBS AND SPICES, GARLIC MASHED POTATOES, WINE BRAISED MUSHROOMS

BASEBALL CUT FILET MIGNON - 8 OZ CUT, GARLIC MASHED POTATOES, SAUTEED GREEN BEANS, RED WINE DEMI GLACE

NEW YORK STEAK - GRILLED 14 OZ. CORN-FED NEW YORK STEAK, BROCCOLINI, GARLIC MASHED POTATOES

DESSERT

WARM BREAD PUDDING

WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

SEASONAL FRUIT CRISP

VANILLA BEAN ICE CREAM, NUTTY OATMEAL TOPPING

**MENUS ARE SUBJECT TO SEASONAL CHANGES

\$70 DINNER MENU

STARTERS

AN ASSORTMENT OF THE FOLLOWINGSHARED FAMILY STYLE

CRISPY SCALLOP CEVICHE TACOS - MINI CRISP TACO SHELL, MARINATED DIVER SCALLOPS. FRESH CLIAANTRO AND LIME

SPICY # 1 TUNA & AVOCADO ROLL - SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SERRANO PEPPERS, SWEET SOY GLAZE, CRUSHED WASABI PEAS, PONZU SAUCE

CALIFORNIA ROLL - FRESH LUMP DUNGENESS CRAB, AVOCADO, CUCUMBER, WASABI SAUCE, SWEET SOY GLAZE, PICKLED GINGER, CRUSHED MACADAMIA NUT, PONZU SAUCE

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

SOUP OR SALAD

ROASTED BUTTERNUT SQUASH SOUP

CRUMBLED BLUE CHEESE, SAGE PESTO, TOASTED PUMPKIN SEEDS

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 CROUTONS, CREAMY GARLIC CAESAR DRESSING

HOUSE SPECIALTIES

WILD MUSHROOM RISOTTO

ROASTED MUSHROOMS, WILD RICE, SPINACH, BABY ARUGULA, PARMESAN

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

BONE IN RIBEYE STEAK - CREAMED SPINACH, GARLIC MASHED POTATOES

MISO GLAZED CHILEAN SEABASS - JASMINE RICE, CHILI GLAZED GREEN BEANS, SHIITAKE MUSHROOM VINAIGRETTE

SPIT-FIRE ROASTED PITMAN FARMS CHICKEN - FREE RANGE MARY'S CHICKEN MARINATED WITH A SPECIAL BLEND OF HERBS AND SPICES, MASHED POTATOES, WINE BRAISED MUSHROOMS

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

DESSERT

WARM BREAD PUDDING

WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

SEASONAL FRUIT CRISP

VANILLA BEAN ICE CREAM, NUTTY OATMEAL TOPPING

**MENUS ARE SUBJECT TO SEASONAL CHANGES

\$22 LUNCH MENU

SOUP OR SALAD

ROASTED BUTTERNUT SQUASH SOUP

CRUMBLLED BLUE CHEESE, SAGE PESTO, TOASTED PUMPKIN SEEDS

HOUSE SALAD

ORGANIC GREENS, CARROTS, TOMATOES, CUCUMBERS, HOUSE DRESSING

HOUSE SPECIALTIES

COBB SALAD

GRILLED FREE RANGE CHICKEN, LETTUCE, CRISPY BACON, AVOCADO, BLEU CHEESE, EGG, TOMATOES, HOUSEMADE RANCH DRESSING

WILD MUSHROOM RISOTTO

ROASTED MUSHROOMS, WILD RICE, SPINACH, BABY ARUGULA, PARMESAN CHEESE

MARINATED SKIRT STEAK SALAD

CRISP ASIAN GREENS, MARINATED RED ONION, VALENCIA ORANGES, TOASTED PEANUTS
CILANTRO-LIME VINAIGRETTE

CHICKEN CLUB SANDWICH

AVOCADO, APPLEWOOD SMOKED BACON, TOMATO, LETTUCE

MOM'S MEAT LOAF

SPICY CAYENNE TOMATO GLAZE, GARLIC MASHED POTATOES & BROCCOLI

DESSERT

WARM BREAD PUDDING

WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

\$30 LUNCH MENU

STARTERS

AN ASSORTMENT OF THE FOLLOWING FOR EVERYONE

SPICY # 1 TUNA & AVOCADO ROLL - SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SERRANO PEPPERS, SWEET SOY GLAZE, CRUSHED WASABI PEAS, PONZU SAUCE

BBQ CHICKEN SPRING ROLLS - ROTISSERIE CHICKEN, SWEET CORN, BLACK BEANS, CHEDDAR CHEESE, ROASTED PEPPERS, CILANTRO LIME VINAIGRETTE AND HOUSEMADE BBQ SAUCE

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

SOUP OR SALAD

ROASTED BUTTERNUT SQUASH SOUP

CRUMBLLED BLUE CHEESE, SAGE PESTO, TOASTED PUMPKIN SEEDS

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

HOUSE SPECIALTIES

MARINATED SKIRT STEAK SALAD

CRISP ASIAN GREENS, MARINATED RED ONION, VALENCIA ORANGES, TOASTED PEANUTS CILANTRO-LIME VINAIGRETTE

ROASTED KING SALMON

BUTTERED JASMINE RICE, SPICY GREEN BEANS, ORANGE-CHILI GLAZE

SPIT-FIRE ROASTED CHICKEN

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

WILD MUSHROOM RISOTTO

ROASTED MUSHROOMS, WILD RICE, SPINACH, BABY ARUGULA, PARMESAN CHEESE

DESSERT

WARM BREAD PUDDING

WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

SEASONAL FRUIT CRISP

VANILLA BEAN ICE CREAM, NUTTY OATMEAL TOPPING

**MENUS ARE SUBJECT TO SEASONAL CHANGES

\$45 LUNCH MENU

STARTERS

AN ASSORTMENT OF THE FOLLOWING SHARED FAMILY STYLE

SPICY #1 TUNA & AVOCADO ROLL - SPICY SASHIMI GRADE AHI TUNA,
AVOCADO, SERRANO PEPPERS, SWEET SOY GLAZE,
CRUSHED WASABI PEAS, PONZU SAUCE

BBQ CHICKEN SPRING ROLLS - ROTISSERIE CHICKEN, SWEET CORN, BLACK BEANS,
CHEDDAR CHEESE, ROASTED PEPPERS, CILANTRO LIME VINAIGRETTE
AND HOUSEMADE BBQ SAUCE

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

CALIFORNIA ROLL - **FRESH LUMP DUNGENESS CRAB**, AVOCADO, CUCUMBER, WASABI
SAUCE, SWEET SOY GLAZE, PICKLED GINGER,
CRUSHED MACADAMIA NUT, PONZU SAUCE

SOUP OR SALAD

ROASTED BUTTERNUT SQUASH SOUP

CRUMBLED BLUE CHEESE, SAGE PESTO, TOASTED PUMPKIN SEEDS

TOWN HOUSE SALAD

ORGANIC GREENS, CARROTS, TOMATOES, CUCUMBERS, HOUSE DRESSING

WARM NAPA CABBAGE SALAD

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

HOUSE SPECIALTIES

WILD MUSHROOM RISOTTO

ROASTED MUSHROOMS, WILD RICE, SPINACH, BABY ARUGULA, PARMESAN CHEESE

BASEBALL CUT FILET MIGNON

ROASTED GARLIC MASHED POTATOES, GREEN BEANS

PISTACHIO CRUSTED HALIBUT

SAUTEED SPINACH, GARLIC MASHED POTATOES, BLOOD ORANGE REDUCTION

ROASTED KING SALMON

BUTTERED JASMINE RICE, SPICY GREEN BEANS, ORANGE-CHILI GLAZE

SPIT-FIRE ROASTED CHICKEN

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

TERIYAKI SKIRT STEAK

OUR FAMOUS TERIYAKI MARINATED SKIRT STEAK, GARLIC MASHED POTATOES,
CRISPY ONION RINGS

DESSERT

WARM BREAD PUDDING

WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

SEASONAL FRUIT CRISP

VANILLA BEAN ICE CREAM, NUTTY OATMEAL TOPPING

**MENUS ARE SUBJECT TO SEASONAL CHANGES

\$22 BRUNCH MENU (SATURDAY & SUNDAY ONLY)

MORNING STARTER

YOGURT PARFAIT

ORGANIC YOGURT WITH HOUSE MADE GRANOLA & FRESH BERRIES

HOUSE SPECIALTIES

SAN CARLOS JOE'S SCRAMBLE

CRUMBLER ITALIAN SAUSAGE, GLAUM CAGE FREE ORGANIC EGGS, SPINACH, ONIONS,
TOMATOES, FRESH OREGANO, PARMESAN CHEESE, TOWN BREAKFAST POTATOES,
CRUSTY SOURDOUGH BREAD

KIMRA'S COOKIE DOUGH WAFFLES

MALTED WAFFLE BATTER WITH CHUNKS OF CHOCOLATE CHIP COOKIE DOUGH BAKED IN,
MAPLE SYRUP, FRESH WHIPPED CREAM AND ORGANIC FRESH SEASONAL BERRIES

COUNTRY EGGS BENEDICT

POACHED GLAUM CAGE FREE ORGANIC EGGS, MAPLE CURED HAM, TOASTED ENGLISH
MUFFIN, HOLLANDAISE, TOWN BREAKFAST POTATOES, OVEN ROASTED TOMATOES

\$31 BRUNCH MENU (SATURDAY & SUNDAY ONLY)

S T A R T E R S

YOGURT PARFAIT

ORGANIC YOGURT WITH HOUSE MADE GRANOLA & FRESH BERRIES

OR

ROASTED BUTTERNUT SQUASH SOUP

CRUMBLED BLUE CHEESE, SAGE PESTO, TOASTED PUMPKIN SEEDS

OR

HOUSE SALAD

ORGANIC GREENS, CARROTS, TOMATOES, CUCUMBERS, HOUSE DRESSING

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

CRAB CAKE BENEDICT

POACHED GLAUM CAGE FREE ORGANIC EGGS, TOASTED ENGLISH MUFFIN, JALAPENO HOLLANDAISE, TOWN BREAKFAST POTATOES, OVEN ROASTED TOMATOES

CHILAQUILES

ROTISSERIE CHICKEN & TORTILLA CHILAQUILES, GLAUM CAGE FREE ORGANIC EGGS, TOMATILLO SAUCE, AVOCADO, SOUR CREAM, SILKY RED SAUCE

FLIER'S TERIYAKI SKIRT STEAK

TONY'S FAMOUS TERIYAKI MARINATED SKIRT STEAK, GARLIC MASHED POTATOES, CHILI GLAZED GREEN BEANS, CRISPY ONION RINGS

ROASTED KING SALMON

BUTTERED JASMINE RICE, SPICY GREEN BEANS, ORANGE-CHILI GLAZED

COUNTRY EGGS BENEDICT

POACHED GLAUM CAGE FREE ORGANIC EGGS, MAPLE CURED HAM, TOASTED ENGLISH MUFFIN, HOLLANDAISE, TOWN BREAKFAST POTATOES, OVEN ROASTED TOMATOES

D E S S E R T

WARM BREAD PUDDING

WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

SEASONAL FRUIT CRISP

VANILLA BEAN ICE CREAM, NUTTY OATMEAL TOPPING

**MENUS ARE SUBJECT TO SEASONAL CHANGES