



DINNER

STARTERS

MEDITERRANEAN PLATTER 12
Hummus + roasted eggplant + olives +
pita + gigante beans + feta cheese

TUNA TARTARE 11
Soy marinated Ahi tuna + wasabi cream +
crisp wonton
- "Two Way" style w/sliced tuna add 1.8

TOWN CALAMARI 11
Fried and tossed with a sweet chili sauce +
cherry peppers

CHICKEN NACHOS 12
Blackened chicken + black beans +
blended cheese + cherry peppers + pico de
gallo + avocado + chipotle sour cream

KOBE BEEF SLIDERS 15
Two mini sliders + melted gruyere cheese +
crisp onion tangles

CHILLED SHRIMP TACOS 11
Crisp corn tacos + spicy buttermilk shrimp +
sliced avocado + cilantro

MOZZARELLA & TOMATOES 12
Fresh mozzarella + heirloom tomatoes +
balsamic + basil
- Add Prosciutto di Parma 4

BRAISED BEEF SHORT
RIB EGGROLL 9.3
with "mu shu" vegetables + asian secret sauce

TASTING OF ARTISANAL CHEESES 12.8
Four cheeses + olives +
toasted walnut-cranberry bread
- w/sliced prosciutto di Parma add 4

MAIN SALADS

GRILLED CARIBBEAN JERK
CHURRASCO STEAK SALAD 16.3
Local field greens + amaretto & rosemary marinated Sunkist
oranges + crumbled blue cheese + candied walnuts
+ house buttermilk dressing

COBB SALAD 13.8
Romaine lettuce + avocado + blue cheese + bacon
+ tomato + egg + house buttermilk dressing

CAESAR SALAD 6.5/9
Chopped hearts of romaine + shaved parmesan
+ hand-cut croutons

GARBAGE SALAD 13.5
Iceberg lettuce + salami + provolone + mozzarella + chic peas
+ red peppers + house buttermilk dressing

CHOPPED CHINATOWN GRILLED CHICKEN SALAD 14
Romaine lettuce + carrots + bean sprouts + cashews
+ scallions + crisp wontons + sesame-ginger vinaigrette

THE SOMI SALAD 14.3
Chopped chicken + candied walnuts + goat cheese
+ dried cranberries + mixed greens + raspberry vinaigrette

SALAD OPTIONS FOR THE CAESAR, COBB OR HOUSE SALADS:

- Grilled marinated shrimp add 6
- Grilled sliced chicken paillard add 4
- Grilled steak add 8
- Broiled 5oz. salmon add 7
- Sea scallops add 8

HOMEMADE DRESSINGS:

- House buttermilk
- Balsamic vinaigrette
- Caesar
- Organic carrot and miso
- Chunky blue cheese
- Raspberry Vinaigrette

MUSSEL POTS

BARCELONA STYLE MUSSELS 14
 Spanish chorizo + Spanish olive oil + cilantro-laced sofrito
 + Cava sparkling wine + garlic crostini

ITALIAN MUSSELS BUCCANERO 14
 Barolo wine + spicy tomato sauce + fresh herbs + pesto
 + garlic crostini

ASIAN MUSSELS 14
 Sake + Kaffir lime + coconut milk +
 red curry + Udon noodle

**add clams to your pot \$5

PIZZA (from the brick oven)

INDIVIDUALLY SIZED, THIN AND CRISPY

CARIFOLI PIZZA 13.5
 Artichokes + spinach + sundried tomatoes +
 goat cheese + mozzarella

MARGHERITA PIZZA 12.8
 Mozzarella + basil + sliced tomato

BBQ CHICKEN PIZZA 13.5
 Smoked Gouda + mozzarella + red onions + cilantro

THIN CRUST CHICAGO PIZZA 13.3
 Chicago style sausage + roasted red and
 yellow peppers + mozzarella

WHOLE WHEAT VEGETABLE PIZZA 12.8
 Spinach+ mushrooms + broccoli +
 roasted peppers + mozzarella

MEAT LOVERS PIZZA 14
 Italian sausage + pepperoni + salami +
 bacon + ham + mozzarella

4 CHEESE TRUFFLE PIZZA 12.8
 "White pizza" + mozzarella + parmesan +
 goat + blue + truffle oil

PASTA

GEMELLI PASTA 16
 "Twin" pasta + spinach + sundried tomato + mushroom +
 roasted garlic + goat cheese + truffle essence + parmesan
 - Grilled chicken breast add 4
 - Grilled marinated shrimp add 6

MEATBALLS 17
 Spaghetti + marinara + fresh ricotta

SAUSAGE PENNE A LA VODKA 18
 Ground Italian sausage + penne pasta + marinara
 + chili spiked voda + touch of cream

FISH

PAN SEARED SNAPPER 23
 Warmed heirloom tomatoes + avocado + red pepper
 coulis + herb puree

OVEN ROASTED SALMON 21
 Ancho chili crust + black bean cake + mango salsa +
 chipotle sauce

SEARED SCALLOPS 23
 Pan seared sea scallops + braised short rib risotto +
 demi-glace

GROUPE "AU GRATIN" 24
 Potato wrapped grouper + garlic spinach + mustard sauce

CIOPPINO POT 27
 Mussels + shrimp + scallop + fresh fish + calamari +
 pesto + tomato + lobster broth
 - w/6oz. warm water lobster tail add 22

LOBSTER TAIL 31
 Broiled warm water lobster tail + goat cheese potato gratin
 + drawn butter

STEAKS & CHICKEN

TOWN STEAK FRITTES 28

Black Angus 12oz. New York Strip Steak + green peppercorn sauce + town fries

FILET MIGNON 37

10oz. center cut + goat chesse potato gratin + crisp leeks + truffle demi

CHURRASCO STEAK 29

Guasacaca sauce + yucca fries + mojo cream

DUO BEEF 35

Braised shortrib + hanger steak + yukon gold mash + haricot vert + oregano demi

ROASTED HALF CHICKEN 16

Yukon gold mash + asparagus + au jus

GLAZED CHICKEN & VEGETABLE STIR FRY 16

Soy glazed chicken with chef's selection of seasonal vegetables + brown rice

- Shrimp Stir Fry 20 - Vegetable Stir Fry 14

BIG STEAKS

All steaks served with your choice of a side

20oz. PORTER HOUSE 42

20 - 22oz. COWBOY STEAK 45

18oz. BONE IN NY STRIP 39

30oz. BARREL CUT FILET MIGNON FOR TWO (w/two sides) 90
with bearnaise sauce

SIDES TO SHARE

ASIAN GREEN BEANS 6

ASPARAGUS 7

TRUFFLED PARMESAN GNOCCHI 6

GOAT CHEESE POTATO GRATIN 7

FRANKS AND BEANS 5

JALAPEÑO SKILLET MAC & CHEESE 8

town kitchen & bar
 proudly competed in
BURGER BASH 2011
 at the SOUTH BEACH WINE AND FOOD FESTIVAL

TOWN BURGER BAR

“Our natural beef burgers are soon to be famous for their quality and flavor. Our hand select Triple Grind of Black Angus Beef ensures the best possible burger experience.” JJ

All burgers are offered with Town Fries, Sweet Potato Fries or Side Salad.

- THE CLASSIC TOWN BURGER** 12.5
 10oz. pound patty + complimentary choice of cheese + 1 topping
- THE WORKS** 12.8
 10oz. pound patty + sautéed onions + mushrooms + peppers + cheddar + crisp onion tangles
- BLACK AND BLUE BURGER** 12.5
 3/4 pound blackened seasoned patty + blue cheese + crisp onion tangles
- TURKEY BURGER** 12.5
 10 oz. ground turkey breast + choice of toppings
- BBQ TURKEY BURGER** 12.8
 10 oz. ground turkey breast + BBQ sauce + cheddar + bacon
- TUNA BURGER** 12.5
 10 oz. ground yellowfin tuna + soft brioche bun + wasabi mayo + choice of side

- BURGER ACCESSORIES**
- CHEESE:** Gruyere, Pepperjack, American, Provolone, Smoked Gouda, Cheddar, Blue Cheese
- BUN OPTIONS :** brioche, whole wheat, or iceberg lettuce bun
- TOPPINGS :** mushrooms, roasted peppers, grilled onions, bacon, (lettuce + tomato + onion)

- SANDWICHES**
- SLICED STEAK SANDWICH** 16
 Sliced black angus steak + melted provolone + pesto mayonnaise + caramelized onions + ciabatta bread
 - BBQ CHICKEN SANDWICH** 13.5
 Pulled chicken + bacon + cheddar + crisp onion tangles

TOWN BASKET FRIES

Freshly made in house from select Idaho potatoes found north of the 43rd parallel (serves 1-2)

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|------------------|----|--------------|---|----------------|---|
| TRADITIONAL | 8 | BLACK PEPPER | 8 | WASABI | 8 |
| SWEET POTATO | 9 | SEA SALT | 8 | SALT & VINEGAR | 9 |
| TRUFFLE PARMESAN | 11 | | | | |



We Proudly Serve Illy Espresso

EXECUTIVE CHEF: MICHAEL ALTMAN

Florida State food code requires us to inform you that consuming raw or undercooked meat and seafood may increase your risk of food borne illness. For parties of 6 or more we add 18% gratuity. Please notify us of any food allergies.

WIFI FRIENDLY ESTABLISHMENT