



PRIVATE DINNER MENU

\$250 one room, \$350 two rooms
\$25 cake cutting fee, \$25 corkage fee

\$55 PER PERSON

CHOOSE TWO FIRST COURSE SELECTIONS

- ROMAINE & KALE CAESAR** - FRESH CROUTONS, SHAVED PARMESAN
- SOMI CHOPPED SALAD** - MIXED GREENS, CANDIED WALNUTS, GOAT CHEESE, DRIED CRANBERRIES, RASPBERRY VINAIGRETTE
- TOWN SIGNATURE CALAMARI** - THAI CHILI SAUCE, CHERRY PEPPERS, ZUCHINI
- ROASTED RED PEPPER HUMMUS** - WARM PITA, GARDEN VEGETABLES
- TOWN WINGS** - CHOICE OF BUFFALO & BLUE CHEESE, BBQ OR ASIAN STYLE (sweet chili sauce)
- TUNA TARTARE** - SPICY AIOLI, JALAPEÑO, AVOCADO PUREE, CRISPY PLANTAINS

CHOOSE THREE MAIN PLATE SELECTIONS

- 10oz. CHURRASCO STEAK** - ASPARAGUS & MASHED POTATOES
- PAN SEARED FAROE ISLAND SALMON** - LEMON-BUTTER CAPER SAUCE, SAUTEED SHITAKE & HEIRLOOM TOMATOES, ROASTED ASPARAGUS
- CHICKEN BREAST** MUSHROOMS & ASPARAGUS
- BOLOGNESE** GROUND BEEF & PORK, HOUSE TOMATO SAUCE, PARMESAN CHEESE, BASIL, PAPPARDELLE PASTA
- PENNE ALLA VODKA WITH SHRIMP** - CHILI INFUSED VODKA, TOASTED GARLIC, HOMEMADE MARINARA, CREAM
- SCALLOP & SHORTRIB RISOTTO** - MUSHROOM, PARMESAN CHEESE, BROWN BUTTER

DESSERT OPTION AVAILABLE - ADD \$9

Clients Initials _____ Date _____

8% in taxes & 22% service charge added to the final bill

*MENU IS SEASONAL AND MAY CHANGE DEPENDING ON AVAILABILITY