



TOWN PRIVATE

DINNER MENU

\$125 PRIVATE ROOM SET UP FEE

\$45 PER PERSON

(PLEASE CIRCLE SELECTIONS)

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

CRAB CAKE - SRIRACHA SAUCE *(EXTRA \$20 PER PERSON)*

LOBSTER BISQUE *(EXTRA \$10 PER PERSON)*

CHOOSE THREE MAIN PLATE SELECTIONS

10oz. CHURRASCO STEAK - CHIMICHURRI & HAND CUT TOWN FRIES

PAN SEARED FAROE ISLAND SALMON - CHIVE BEURRE BLANC, ROASTED ASPARAGUS,
SEARED MUSHROOMS & SUNDRIED TOMATOES

MARINATED AIRLINE CHICKEN BREAST GARLIC CHIVE MASHED POTATO, VEGETABLE MELANGE, AU JUS

BOLOGNESE PENNE PASTA, RICOTTA CHEESE, SHAVED PARMESAN

PENNE ALLA VODKA WITH SHRIMP - CHILI INFUSED VODKA, TOASTED GARLIC, HOMEMADE MARINARA, CREAM

SCALLOP & SHORTRIB RISOTTO - MUSHROOM, PARMESAN CHEESE, BROWN BUTTER

DESSERT OPTION AVAILABLE - \$9

Clients Initials _____ Date _____

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