

TOWNE380

STEAK & POISSONS FRAIS

APPETIZERS

FRESH-SHUCKED OYSTERS

3 | 12 6 | 23 12 | 45

OYSTER ROCKEFELLER Spinach & Béchamel sauce	16
ALASKAN KING CRAB LEGS	M P
BEET STACK & GOAT CHEESE	12
<i>Frisée salad, walnuts, olive oil & crostini</i>	
SMOKED SALMON, CRÈME FRAICHE, ARUGULA, CROSTINI	14
FRIED CALAMARI	16
<i>Fried zucchini & home-made cocktail sauce</i>	
SEARED SCALLOPS WITH MAPLE GLAZED BACON	16
TUNISIAN OCTOPUS Spanish onions, capers, EVOO	26
TUNA TATAKI	23
<i>Vermicelli, wakamé & wasabi aioli & sesame seeds</i>	
STEAK TACOS ²	16
<i>Sautéed filet mignon, mushrooms, onions; Garnished with radicchio, goat cheese, wasabi aioli</i>	
SPICY LOBSTER & SHORT RIB DUMPLINGS	12
<i>Veal reduction infused with sesame seed oil & mirin</i>	
CHORIZO Tomato chutney	9
CRAB CAKES Leek-Dijon cream sauce	15
FRENCH ONION SOUP Swiss cheese	8

TARTARS

SALMON Apple carpaccio, avocado & crostini	12 23
STEAK Quail egg & grilled bread	13 25
AHI TUNA Avocado & sesame seeds	15 28

SALADS

CAESAR	11
<i>Avocado, capers, prosciutto di Parma & parmesan</i>	
TOWNE380 CAPRESE	17
<i>Tomato, Mozzarella di Bufala, prosciutto, pesto, EVOO</i>	
SPINACH & ARUGULA	11
<i>Cranberries, goat cheese crumble & walnuts</i>	
QUARTER ICEBERG BLUE CHEESE	12
<i>Blue cheese dressing, blue cheese crumble, cherry tomatoes, prosciutto chips & chives</i>	
ALIKI'S GREEK VILLAGE	13
<i>Tomatoes, cucumbers, Spanish onions, Kalamata olives, green peppers, Greek barrel feta, mountain-grown oregano & grilled bread</i>	
TUNISIAN OCTOPUS & QUINOA	30
<i>Arugula, radicchio, red onions, peppers, cherry tomatoes, frisée lettuce & caramelized figs</i>	

TABLE D'HÔTE

Choice of:

SOUP OF THE DAY | APPETIZER OF THE MOMENT | MIX GREEN

THE CLASSICS

FILET MIGNON 6oz Mushrooms & peppercorn	38
DRY-AGED RIB STEAK 14OZ	48
NY STRIPLOIN 10OZ	36
<i>Caramelized onions & mashed potatoes</i>	
AUSTRALIAN LAMB CHOPS 4	37
<i>Roasted lemon potatoes, tomato chutney & feta</i>	
PORTUGUESE CHICKEN	23
<i>½ chicken marinated in Piri Piri spice blend, served with fingerling potatoes and snow peas</i>	
BAVETTE 8oz Maître d'hôtel butter & fries	27
BRAISED SHORT RIB	26
<i>Bbq-ginger sauce & garlic mashed potatoes</i>	
VEAL SCALLOPINI MARSALA	30
<i>Mushrooms, Marsala wine & linguini with fine herbs</i>	
CEDAR-PLANK SALMON Asparagus, herbs & aioli	27
LOBSTER RAVIOLI	26
<i>Lobster, sun-dried tomatoes, peppercorns & brandy cream sauce</i>	
KIM'S VEGGIE STIR-FRY GLUTEN-FREE, VEGETARIAN	19
<i>Vermicelli, broccoli, red and yellow peppers, snow peas, carrots, mushrooms, water chestnuts, coriander, ginger & soy sauce</i>	
ADD; CHICKEN 12 TWO U6/8 SHRIMPS 14 BEEF 16	
"T380" BURGER	16
<i>Aioli, lettuce, cheddar, tomato, bacon & fries</i>	

CHEF FEATURES

FILET MIGNON BRULÉ	38
<i>6oz. filet mignon wrapped with prosciutto, topped with brie cheese, mashed potatoes & Porto veal reduction</i>	
VEAL PARMIGIANA	25
<i>Breaded pan-seared veal scaloppini, tomato sauce, mozzarella; served with buttered linguini</i>	
TROUT PUFF PASTRY	27
<i>Oven roasted, feta, spinach, black olives, light butter & leek sauce</i>	
MUSSELS DIJONAISE	19
<i>Dijon, mustard seed, cream, garlic and green onion; Served with home fries</i>	
THAI SALMON SALAD	27
<i>Mix green, red peppers, banana pepper & lime-ginger Thai sauce</i>	
FISH N CHIPS – ATLANTIC COD	21
<i>Seasonal greens, remoulade sauce and fries</i>	
SESAME-CRUSTED AHI TUNA 6OZ	32
<i>Panko crusted rice cake, Chinese broccoli, ginger, wasabi aioli, Yuzu-mirin sauce</i>	
CHILEAN SEA BASS 6OZ	35
<i>Seasonal vegetables, lemon oil</i>	
WHOLE FISH OF THE DAY	M P
<i>Limited quantities</i>	

Café | Thé et dessert inclus

\$1 OYSTERS EVERY MONDAY NIGHT

TOWNE380 IS AVAILABLE FOR PRIVATE EVENTS ON SUNDAYS!

BE SURE TO INQUIRE ABOUT HOSTING YOUR NEXT EVENT WITH US!

info@towne380.com