

TOWNE380

STEAK & POISSONS FRAIS

APPETIZERS

FRESH-SHUCKED OYSTERS

3 | 12 6 | 23 12 | 45

OYSTER ROCKEFELLER Spinach & Béchamel sauce	17
ALASKAN KING CRAB LEGS	M P
BEET STACK & GOAT CHEESE	12
<i>Frisée salad, walnuts, olive oil & crostini</i>	
SEARED SCALLOPS WITH MAPLE GLAZED BACON	16
FRIED CALAMARI	16
<i>Fried zucchini & home-made cocktail sauce</i>	
TUNISIAN OCTOPUS Spanish onions, capers, EVOO	26
TUNA TATAKI	23
<i>Vermicelli, wakamé & wasabi aioli & sesame seeds</i>	
SPICY LOBSTER & SHORT RIB DUMPLINGS	12
<i>Veal reduction infused with sesame seed oil & mirin</i>	
CHORIZO Tomato chutney	9
CRAB CAKES Lemon beurre blanc	21
FRENCH ONION SOUP Swiss cheese	8
TARTARS	
SALMON Apple carpaccio, avocado & crostini	13 24
STEAK Quail egg & grilled bread	13 24
AHI TUNA Avocado & sesame seeds	16 30

SALADS

CAESAR	11
<i>Avocado, capers, prosciutto di Parma & parmesan</i>	
TOWNE380 CAPRESE	18
<i>Tomato, Mozzarella di Bufala, prosciutto, pesto, EVOO</i>	
ASPARAGUS, SPINACH & ARUGULA	13
<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>	
MODERN COBB	23
<i>Pita, tomatoes, field greens, frisée, bacon, avocado, chives, hard-boiled quail egg, Roquefort cheese, grilled chicken breast & red-wine vinaigrette</i>	
BEETS & CURED SALMON	23
<i>Roasted beets, whipped goat cheese with fine herbs, julienne cucumber & micro greens</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 Seasonal vegetables	56
NY STRIPLOIN 10oz	36
<i>Caramelized onions & mashed potatoes</i>	
AUSTRALIAN LAMB CHOPS 4	36
<i>Roasted lemon potatoes, string beans, 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	27
<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	27
<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 BROCHETTE	34
<i>Red & yellow peppers & onions: Served with mashed potatoes & peppercorn sauce</i>	
TROUT EN PAUPIETTE	26
<i>King oyster mushrooms & leeks; Served with mashed potatoes & beurre blanc</i>	
LAMB CHOPS & ALIKI GREEK VILLAGE SALAD	30
<i>3 Australian chops marinated in olive oil, oregano, garlic & lemon; Served with Aliki's Greek village salad</i>	
CALIFORNIA BURGER	21
<i>Grilled chicken breast, avocado, tomato, lettuce, Provolone cheese & sweet yam fries</i>	
RIGATONI & ITALIAN SAUSAGE	21
<i>Spicy tomato sauce, sliced Italian sausage, red & yellow peppers & Grana Padano cheese</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>	
WHOLE FISH OF THE DAY	M P
<i>Limited quantities</i>	

Coffee Tea & Daily dessert included

\$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