

from our **RAW BAR**

**FRESH-SHUCKED OYSTERS on the half-shell**

"Cocktail" Oysters.....\$3pc  
 Premium Oysters..... ½ dz | 28 .....dozen | 52

**OSSETRA CAVIAR**

30gr.....145 50gr.....215

**ALASKAN KING CRAB** | Roasted or Chilled Mkt  
**SHRIMP COCKTAIL** | Home made mango-cocktail sauce 12pc  
**NORWEGIAN SMOKED SALMON** 23  
 Crème fraîche, shallots, capers, chopped egg, salmon caviar roe  
**YELLOWFIN TUNA TATAKI** 27  
 Sesame-crusted tuna, daikon, wakamé, wasabi aioli  
**PEPPER-CRUSTED BEEF CARPACCIO** 25  
 Arugula, Parmigiano Reggiano shaves

**TARTARES**

\*All tartares are hand-chopped per order

**SALMON** | Apple carpaccio, avocado, crostini 19 | 34  
**YELLOW FIN TUNA** | Avocado, miso sauce, sesame seeds 21 | 38  
**BEEF** | Filet mignon, quail egg, crostini 23 | 42

**Chilled SHELLFISH PLATTER** 165  
 (4-u6/8 Shrimps, 1¼ lb Lobster, 1dz-Oysters)

**Grilled SEAFOOD PLATTER** 115  
 (½ lb-Calamari, ¼ lb-Octopus, 2-Shrimps, 2-Scallops & sautéed spinach)  
 Ideal for sharing, your server for any inquiries!

**APPETIZERS**

**SCALLOPS & BACON** | Cauliflower purée, Québec maple syrup 25  
**FRIED CALAMARI** | Spicy truffle aioli 25  
**OYSTERS ROCKEFELLER** (4) 27  
 Oven baked with spinach, mushroom, shallots, Pernod, Mornay sauce  
**"LUCAS" BAKED OYSTERS** | White wine, garlic pasley, Parmigiano 24  
**GRILLED OCTOPUS** | Red onions, capers, oregano 34  
**LOBSTER & SHORT RIB DUMPLINGS** (3) 21  
 Porto-veal reduction infused with sesame seed oil, miso-mirin sauce  
**CRAB CAKE** | Mustard seed sauce 28  
**WAGYU SLIDERS** (3) 25  
 Gruyère cheese, Black truffle Dijon  
**BOURBON & BEER ONION RINGS** | Balsamic ketchup, truffle aioli 12  
**"NZ" RACK OF LAMB "LOLLIPOPS"** | Garlic & fine herbs 9pc  
**THYME ROASTED BONE MARROW** (2 pcs) 12  
**MAC 'N CHEESE** 18  
 Add: ½ Lobster Tail.....14  
**BAVARIAN ONION SOUP** | Gruyère Cheese 10

**SALADS**

**The "ALIKI"** | Seasonal tomatoes, cucumber, French onions, 14  
 Kalamata olives, grilled bread, Greek barrel feta, oregano  
**CAESAR** 13  
 Romaine, Parmigiano Reggiano, prosciutto chip, garlic croutons  
**ICEBERG WEDGE** 14  
 Maytag dressing, Blue cheese crumble, cherry tomatoes, prosciutto chip  
**BURRATA** | \*Product availability may vary 28  
 Seasonal tomatoes, fleur de sel, crostini, balsamic reduction

**STEAK CUTS**

Our USDA bone-in beef is DRY-AGED in our temperature and humidity controlled Himalayan salt locker for a period of 28-35 days!

12oz **BONELESS RIBEYE** 54  
 18oz **BONE-IN RIBEYE** 67  
 12oz **NY STRIPLON** 48  
 16oz **KANSAS** (Bone-in Striploin) 62  
 6oz **FILET MIGNON** 48  
 10oz **FILET MIGNON** 70  
 16oz **BONE-IN FILET MIGNON** | \*Product availability 82

**WAGYU** | AUSTRALIAN, CANADIAN Mkt

\*Ask your server for selections & availability

**LARGE FORMAT STEAK CUTS**

( Large format steaks for SHARING; Sliced and served on a board )

24oz **COWBOY** 95  
 40oz **TOMAHAWK** 160  
 32oz **PORTERHOUSE** 125

**Steak enhancements!**

Lobster Tail.....28 Black Tiger Shrimps (2).....24  
 Thyme Roasted Bone Marrow (2 pcs).....12

T380 Signature: **BEEF TASTING BOARD** Mkt  
 USDA Boneless Ribeye | Canadian Wagyu | Australian Wagyu

**FRESH FISH & LOBSTER** Mkt

Our fresh fish vary from 1½ to 3½ lbs  
 Served with sautéed spinach or wild greens

**CHEF FEATURES**

**ALBERTA RACK OF LAMB** ( DOUBLE-CUT ) 60  
 Herb crusted, garlic mashed potato, Cipollini onions, Port-veal reduction  
**SESAME-CRUSTED TUNA** 52  
 Panko-crusted rice cake, sautéed spinach, wasabi aioli, Yuzu-mirin  
 sauce, ginger, scallions  
**ROASTED BIO SALMON** 42  
 Nori leaf, bok-choy, miso-mirin sauce, ginger, scallions  
**LOBSTER RAVIOLI** 42  
 Ravioli with sun-dried tomatoes, brandy cream sauce, Madagascar  
 peppercorns, scallions, topped with Carribean lobster tail  
**WAGYU BURGER** 30  
 Gruyère cheese, black truffle Dijon, home-cut fries

**SIDE DISHES**

( Starch )	( Vegetables )
French Fries, aioli 6	Creamed spinach 12
Garlic mashed potatoes 6	Grilled asparagus 12
Pont-neuf potatoes 6	Wild mushrooms 14
Lobster mash 25	Sautéed spinach 8
Warm lentils 9	Seasonal wild greens 10
	Cauliflower purée 6
	Brussel sprouts, bacon, Québec maple syrup 12
( Sauces )	
Peppercorn sauce 5	Port-veal reduction 5
Béarnaise 6	

**DISCOVER OUR PRIX-FIXE LUNCH MENU | \$35**

TOWNE380 is available for Private Events !  
 18% Gratuity applicable on groups of 6 and more