



# DINNER

## STARTERS

ROASTED RED PEPPER HUMMUS 9.50  
w/warm pita + sliced cucumber

TUNA TARTARE 11  
Soy marinated Ahi tuna + wasabi cream +  
crisp wonton  
- "Two Way" style w/sliced tuna add 1.75

TOWN CALAMARI 9  
Fried and tossed with a sweet chili sauce +  
cherry peppers

KOBE BEEF SLIDERS 15  
Two mini sliders + melted gruyere cheese +  
crisp onion tanglers

CHILLED SOFT LOBSTER TACOS 11  
Mini flour tortillas + Maine lobster meat +  
romaine + cilantro + avocado-pico de gallo +  
spicy buttermilk

HOMEMADE MOZZARELLA +  
HEIRLOOM TOMATOES 9  
Aged balsamic syrup + pesto

BRAISED BEEF SHORT  
RIB EGGROLL 9.25  
with "mu shu" vegetables + asian secret sauce

MOZZARELLA FRITTA 9  
Lightly breaded fresh mozzarella + marinara +  
pesto + shaved parmesan

TASTING OF ARTISANAL CHEESES 10  
Four cheeses + olives + homemade fruit terrine  
+ toasted walnut-cranberry bread  
- w/sliced prosciutto di Parma add 4

## MAIN SALADS

GRILLED CARIBBEAN JERK  
CHURRASCO STEAK SALAD 15.50  
Local field greens + amaretto & rosemary marinated Sunkist  
oranges + crumbled blue cheese + candied walnuts  
+ house buttermilk dressing

COBB SALAD 12.50  
Romaine lettuce + avocado + blue cheese + bacon  
+ tomato + egg + house buttermilk dressing

CAESAR SALAD 5/9  
Chopped hearts of romaine + shaved parmesan  
+ hand-cut croutons

GARBAGE SALAD 12  
Iceberg lettuce + salami + provolone + mozzarella + chic peas  
+ red peppers + house buttermilk dressing

CHINATOWN GRILLED CHICKEN SALAD 14  
Romaine lettuce + carrots + bean sprouts + cashews  
+ scallions + crisp wontons + sesame-ginger vinaigrette

### SALAD OPTIONS FOR THE CAESAR, COBB OR HOUSE SALADS:

- Grilled marinated shrimp add 6
- Grilled chicken breast add 3
- Grilled churrasco steak add 8
- Broiled salmon add 6
- Sea scallops add 8

### HOMEMADE DRESSINGS:

- House buttermilk
- Balsamic vinaigrette
- Caesar
- Organic carrot and miso
- Chunky blue cheese
- Fat free Italian

## MUSSEL POTS

BARCELONA STYLE MUSSELS 13  
Spanish chorizo + Spanish olive oil + cilantro-laced sofrito  
+ Cava sparkling wine + garlic crostini

ITALIAN MUSSELS BUCCANERO 13  
Barolo wine + spicy tomato sauce + fresh herbs + pesto  
+ garlic crostini

CIOPPINO POT 27  
Mussels + shrimp + scallop + fresh fish + calamari  
+ pesto + tomato + lobster broth  
- w/lobster tail add 14

\*\*add clams to your pot \$5

## PIZZA (from the brick oven)

INDIVIDUALLY SIZED, THIN AND CRISPY

CARIFOLI PIZZA 13.25  
Artichokes + spinach + sundried tomatoes +  
goat cheese + mozzarella

MARGHERITA PIZZA 12.75  
Mozzarella + basil + sliced tomato

BBQ CHICKEN PIZZA 13.25  
Smoked Gouda + mozzarella + red onions + cilantro

THIN CRUST CHICAGO PIZZA 12.50  
Chicago style sausage + roasted red and  
yellow peppers + mozzarella

WHOLE WHEAT VEGETABLE PIZZA 12.50  
Spinach + mushrooms + broccoli +  
roasted peppers + mozzarella

MEAT LOVERS PIZZA 14  
Italian sausage + pepperoni + salami +  
bacon + ham + mozzarella

4 CHEESE TRUFFLE PIZZA 12.75  
"White pizza" + mozzarella + parmesan +  
goat + blue + truffle oil

## MAIN PLATES

GRILLED LOCAL SWORDFISH 20  
Grilled portabello mushrooms + steamed asparagus  
+ chimichurri sauce

SEAFOOD SICILIANO 19  
Seabass + sautéed calamari + spicy Italian sausage  
+ tomato + caper + pine nut + pearl pasta

SEARED SCALLOPS 21  
Pan seared sea scallops + braised short rib risotto  
+ demi-glace

PAN SEARED GROUPEL 22  
White bean & chorizo "cassoulet" + haricot vert  
sweet balsamic drizzle

TOWN STEAK FRITTES 26  
Certified Angus Beef 12oz. New York Strip Steak  
+ green peppercorn sauce + town fries

BIG BOWL VEGETABLE STIR FRY 14  
Brown rice + Chef's seasonal vegetables  
- w/chicken add 4  
- w/shrimp add 6

SIMPLY SEASONED ROASTED  
HALF CHICKEN 15  
w/mashed potatoes + sauteed broccolini

GEMELLI PASTA 15  
"Twin" pasta + spinach + sundried tomato + mushroom +  
roasted garlic + goat cheese + truffle essence + parmesan  
- Grilled chicken breast add 4  
- Grilled marinated shrimp add 6

PENNE A LA VODKA 13  
Penne pasta + fresh tomato + chili spiked vodka  
+ touch of cream  
- w/chicken add 4  
- w/shrimp add 6

## TOWN STEAKS

All of our steaks are offered A LA CARTE. We feature Midwest corn fed beef famous for consistent flavor, tenderness and juiciness. Our steaks are seasoned and broiled at 1200 degrees to sear in flavor.

### CERTIFIED USDA PRIME STEAKS



Top 3% of all beef, dry aged for 25-40 days

NIMAN RANCH GRASS FED TOP SIRLOIN	10 oz.	29
COWBOY BONE-IN RIBEYE STEAK	16 oz.	36
CENTER CUT FILET MIGNON	6 oz.	27 / 10 oz. 39

### CERTIFIED ANGUS BEEF STEAKS



Top 8% of all beef, dry aged for 20-25 days

DELMONICO RIBEYE STEAK	14 oz.	26
NEW YORK STRIP STEAK	12 oz.	23
CHIMICHURRI RUBBED CHURRASCO STEAK	14 oz.	22
BROILED 7 OZ. LOBSTER TAIL with drawn butter	per tail	24

#### COMPLIMENTARY STEAK TOPPINGS

#### SEA SALTS

- Truffle
- Smoked
- Shaved

#### BUTTERS

- Foie Gras
- Maytag Blue Cheese

#### SAUCES

- Au Poivre
- Eggless Bernaise
- Cabernet Demi

### SIDES TO SHARE

GARLIC MASHED POTATOES	4	SAUTEED WILD MUSHROOMS	6
ASIAN GREEN BEANS	5	SKILLET MAC & CHEESE	5
TRUFFLED PARMESAN GNOCCHI	6	HOMEMADE MEATBALLS W/SHAVED PARMESAN	7
SAUTEED BROCCOLINI	6	BAKED EGGPLANT	6

## TOWN BURGER BAR

"Our natural beef burgers are soon to be famous for their quality and flavor. Our hand select Triple Grind of Black Angus Beef ensures the best possible burger experience." JJ

All burgers are offered with Town Fries, Sweet Potato Fries, Homemade Coleslaw or Side Salad.

**THE CLASSIC TOWN BURGER** 12.25  
3/4 pound patty + complimentary choice of cheese + 2 toppings

**THE WORKS** 12.50  
3/4 pound patty + sautéed onions + mushrooms + peppers + cheddar + crisp onion tangles

**BLACK AND BLUE BURGER** 12.25  
3/4 pound blackened seasoned patty + blue cheese + crisp onion tangles

**TURKEY BURGER** 12.50  
10 oz. ground turkey breast + choice of toppings

**BBQ TURKEY BURGER** 12.50  
10 oz. ground turkey breast + BBQ sauce + cheddar + bacon

**TUNA BURGER** 12.50  
10 oz. ground yellowfin tuna + soft brioche bun + wasabi mayo + choice of side

### BURGER ACCESSORIES

**CHEESE:** gruyere, mozzarella, American, provolone, smoked Gouda, cheddar, blue cheese

**BUN OPTIONS :** brioche, whole wheat, or iceberg lettuce bun

**TOPPINGS :** mushrooms, roasted peppers, grilled onions, bacon, (lettuce + tomato + onion)

### SANDWICHES

**SLICED SIRLOIN SANDWICH** 14  
Sliced sirloin + melted gruyere cheese + caramelized onions + pesto mayonnaise + toasted baguette

**BBQ CHICKEN SANDWICH** 13  
Pulled chicken + bacon + cheddar + crisp onion tangles

### HOMEMADE FRIES

Freshly made in house from select Idaho potatoes found north of the 43rd parallel (serves 1-2)

TRADITIONAL FRIES WITH SEASONED SALT	4/8	SWEET POTATO FRIES	4/8
PARMESAN TRUFFLE FRIES	6/11	TOWN CHEESE FRIES	6/11



We Proudly Serve Illy Espresso

EXECUTIVE CHEF: **MICHAEL ALTMAN**

CHEF DE CUISINE: **RICHARD PLASENCIA**

Florida State food code requires us to inform you that consuming raw or undercooked meat and seafood may increase your risk of food borne illness. For parties of 6 or more we add 18% gratuity. Please notify us of any food allergies.