

# Townhouse

## RAW BAR

**Seafood Tower small 69 - large 99**  
Shrimp, Colossal Crab, Oysters, Clams, Lobster

**Toro Tartare 19**  
Wasabi Soy Broth, Tobiko Caviar

**Braised Octopus Carpaccio 18**  
Olives, Fingerling Potatoes, Tomatoes,  
Yuzu Jalapeño Vinaigrette

## SHARED

**Mezze Platter** 🌿 25  
Hummus, Baba Ghanoush, Red Pepper Romesco, Artichoke  
Muffuletta, Olives, Grilled Naan Bread

**Cheese & Charcuterie Board** 🌿 27  
Spiced Pecans, Mustard, Pickled Onions,  
Grilled Ale Bread

## ~ PRIME CUTS ~

**Filet Mignon** 8 oz. 38 / 12 oz. 49

**Bone-In Filet Mignon** 16 oz. 59

**Boneless New York Strip** 16 oz. 49

**Center Cut Veal Chop** 16 oz. 55

**Tomahawk Ribeye** 36 oz. For Two 99

**Porterhouse** 48 oz. For Two 118

All Served With House Steak Sauce

**Add-Ons:** Peppercorn 5 • Béarnaise 5

Truffle Butter 5 • Lobster Tail 20

## APPETIZERS

**Roasted Tomato & Eggplant Soup 11**  
Whipped Goat Cheese

**Lamb & Beef Meatballs 15**  
Moroccan Spices, Crushed Tomatoes, Creamy Feta

**Beer Steamed PEI Mussels 16**  
Chorizo, White Beans, Tomato, Tasso Ham

**Ahi Tuna Tataki Crudo 18**  
Petite Greens, Crispy Garlic, Shallot Soy Vinaigrette

**Herb Crusted Gulf Shrimp 19**  
White Beans, Chili, Smoked Paprika

## SALADS

**Add-Ons:** Moroccan Chicken 10, Gulf Shrimp 12, Flat Iron Steak 15

**Heart & Soul Quinoa Bowl** 🌿 17  
Kale, Curried Sweet Potato, Raisins, Cashews, Apples,  
Mustard Vinaigrette

**Maytag Blue Cheese** 🌿 14  
Endive, Pear, Spiced Pecans, Cider Vinaigrette

**Organic Greens 13**  
Parmesan, Cherry Tomatoes, Lemon, Olive Oil

**Baby Beet & Goat Cheese Salad** 🌿 14  
Arugula, Almonds, Pears, Sherry Vinaigrette

**Buffalo Mozzarella 15**  
Arugula, Tomato Fondue, Basil Pesto, Balsamic

**Chopped Salad 14**  
Cucumber, Tomato, Red Onion, Blue Cheese,  
Red Wine Vinaigrette

**Avocado & Pea Toast 17**  
Calabrian Chili, Organic Greens, Red Onion,  
Lemon & Sea Salt

## ENTRÉES

**House Burger** Black Angus Beef Blend, Bacon Onion Jam, Cheddar Ale Sauce 26

**Smoked Turkey & Fontina Panini** Lettuce, Tomato, Bacon, Avocado Spread 17

**Spice Roasted Chicken** Coconut Carrot Purée, Glazed Root Vegetables 33

**Pan Roasted Branzino** 🌿 Warm Mediterranean Potato Salad, Romesco Sauce 37

**Jumbo Lump Crab Cakes** Spiced Pineapple & Pepper Relish, Avocado Crema 18

**Miso Glazed Chilean Sea Bass** Marinated Bok Choy, Shiitakes, Pickled Onions 38

**Tagliatelle Pasta & Mushroom Ragù** Caramelized Onions, Kale, Pecorino Toscano 24

**Goat Cheese Ravioli** Olives, Roasted Tomatoes, Spinach, Serrano Ham 22

## ~ SIDES ~

Roasted Brussels Sprouts, Maple,  
Almonds, Cranberries 🌿 12  
Spinach in Roasted Garlic & Olive Oil 12

Truffle Fries, Parmesan & Herbs 11  
White Wine Braised Mushrooms 10  
Cheddar Ale Mac & Cheese 12

Crispy Fingerling Potatoes with  
Parmesan & Truffle 9  
Yukon Gold Whipped Potatoes 9

**Executive Chef & Partner: Stephen Lewandowski / Director of Operations: Dana Cifone**

Items marked 🌿 contain seeds or nuts. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let your server know if you have any food allergies. Gratuity of 20% to parties of 8 or more.