

Light Fare Dinner Menu

Trio Of Dips

Tomato Bruschetta, Mediterranean Spread, and Bake Goat Cheese served with Toasted Pita Chips \$14

Hawaiian Day Boat Tuna Tartare

Served With Hass Avocado, Olive Tapenade & Fresh Citrus Salad, Pickled Cucumber & Radish, & Purple Chips \$18

Classic Whole Leaf Caesar Salad

Served With Parmesan Crisp \$10

Add Grilled Chicken \$5.50

Add Jumbo Gulf Shrimp \$4.50 each

Roasted Winter Vegetable Salad

Spinach and Mesclun Greens, Toasted Ricotta Salada Cheese Gingerbread Croutons, Tossed with a Cranberry Vinaigrette \$12

Lobster Pierogi

Fresh Maine Lobster, Mascarpone Cheese, Black Truffles & Yukon Gold Potatoes, Sautéed in Brown Butter and Served With a Leek Compote \$20

Classic Shrimp Cocktail

Poached Jumbo Shrimp Presented in a martini Glass With Townsend Cocktail Sauce \$19

**Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food born illness*

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The Townsend Cheese Board

*A selection of Seasonal Cheeses With Roasted Peppers,
Cornichons, Olives and Warm Baguette \$18*

****Grilled Certified Angus Chopped Sirloin (8oz)***

*Served With Choice Of Cheese And Served On A
Toasted Onion Kaiser Roll \$18*

Townsend Turkey Club Sandwich

Served with Fresh Fruit or House Cut French Fries \$14

Lobster & Maine Jumbo Lump Crab Cakes

*Maine Lobster & Jumbo Lump Crabmeat, Remoulade and Baby
Raw Lobster Salad \$17*

Roasted Eye Of Round Sandwich

*Thinly Shaved Prime Beef, Tomato Confit, Horseradish Aioli,
Toasted Sesame and Flax Seed Bread and Emmenthal Cheese
\$16*

****Seasonal Oysters***

*Cucumber Mignonette, Mango Ginger,
Traditional Cocktail
Half Dozen \$18*

Classic French Onion Soup

\$8

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