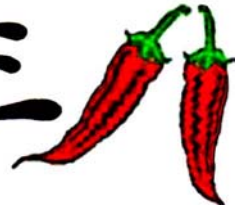


TOWNE CRIER CAFE



Fine Music & Food Since 1972

Tonight's Specials

Soup of the Day:

Zucchini-Ham 7.50

Appetizer:

Japanese Seaweed Salad 7.00

Grilled Flatbread

7" Flatbread brushed with Garlic-Extra Virgin Olive Oil, topped with Fontina and Ricotta Cheese, Sopresata Salami and Roasted Red Peppers 8

Entrees:

New York Strip Steak

New York Strip Loin Steak Grilled and served with Mashed Root Vegetables and Mushroom Truffle Demi Glace Topped with Tobacco Onions 29

Chicken & Shrimp Jambalaya

Diced Chicken Breast, Shrimp, Organic Andouille and Smoked Sausage, Onions, Red and Green Bell Pepper and Diced Tomatoes in our Spicy Cajun Sauce, served over Rice 25.50

Sirloin Beef Burrito

Sliced Sirloin Steak, Pinto Beans, Coriander Rice, Sour Cream, Chile Sauce and shredded Monterey Jack Cheese served with Pico de Gallo and Two Salsas 19.50

Shrimp Madagascar

Shrimp sauteed with Shallots, Garlic, Tomatoes, Parsley and green Peppercorns deglazed with Beer and Served with Parsley Potatoes 22.75

Grilled Boneless Pork Chop

Pork Chop Marinated in Chipotle-Marinade Grilled and served with Dijon-Herb Butter, Roasted Potatoes and Vegetable 24

Vegetarian "Duck"

Braised Seitan Finished with a Pineapple - Sweet Soy Glaze, served with Herbed Cous-Cous 18.50

~ Wine & Beer List Available Upon Request ~

Specials by the Bottle:

Sonoma Cutrer Russian River Ranches Chardonnay 2004 375 ml - 1/2 Bottle (California) 18
Leinenkugel's Sunset Wheat Wheat & Pale malt, Cluster hops & natural coriander- 12 oz 6.50
Imperial German brew master made with spring water (#1 selling Costa Rican beer) - 12 oz 6
Wailua Wheat Brewed with Tropical Passion Fruit Kona, Hawaii (limited release) - 12 oz 6
Stone Mill Organic Pale Ale - 12 oz 6

Widmer Brothers Hefeweizen Unfiltered Wheat Beer - 12 oz 5

Specials by the Glass:

Redwood Creek Pinot Noir (France) ~ Pinot Grigio (California) 8
Absolute Peach Cosmopolitan 9.50

Dessert:

Fresh Pumpkin Pie

Served with Vanilla Ice Cream or Whipped Cream 9.50

Fresh Apple Pie

Deep Dish Style made with Organic Apples, Caramelized with Cream, Butter, and Southern Comfort. Served with Vanilla Ice Cream or Whipped Cream 9.50

Executive Chef: Erich Panhofer

Pastry Chef: Mary Ciganer