

TOWNE CRIER CAFE



Fine Music & Food Since 1972

Tonight's Specials

Soup of the Day:

Cream of Mushroom 7

Appetizer:

Japanese Seaweed Salad 7.50

Towne Crier Special Mixed Salad

Mixed Baby Greens, Coach Farm fresh Goat Cheese, Gorgonzola, Kalmata Olives, chopped Tomatoes, Onions, Roasted Peppers and Spices, tossed in our House Vinaigrette 9.50

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

Grilled Chicken Breasts with Fresh Strawberry Salsa

Chicken Cutlet marinated in a Mixture of Raspberry Vinegar, Serrano Peppers, Garlic, Chili Powder and Olive Oil, then Grilled and served with Fresh Strawberry Salsa Minced Serrano Peppers, Diced Red Onions, Fresh Mint, Raspberry Vinegar and a Dollop of Sour Cream 24

Shrimp Madagascar

Shrimp sauteed with Shallots, Garlic, Tomatoes, Parsley and green Peppercorns, deglazed with beer and served with potato-gnocchi 25

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 List Available Upon Request ~

Specials by the Bottle:

Sonoma Cutrer Russian River Ranches Chardonnay 2004 375 ml - 1/2 Bottle (California) 18

Imperial German brew master made with spring water (#1 selling Costa Rican beer) - 12 oz 6

Widmer Brothers Hefeweizen Unfiltered Wheat Beer - 12 oz 5

Stone Mill Organic Pale Ale - 12 oz 6

Wailua Wheat Brewed with Tropical Passion Fruit Kona, Hawaii (limited release) - 12 oz 6

By the Glass:

Redwood Creek Pinot Noir (France) ~ Pinot Grigio (California) 8

Dessert:

Marzipane Strawberry Tart

Served with Chantille Whipped Cream 9.50

Executive Chef: Erich Panhofer

Pastry Chef: Mary Ciganer