

# TOWN HALL

Executive Chef Paul Madrid

## DINNER

### FIRST BITES

- two grilled cheese with roasted tomato soup for dipping | 7
- almond crusted brie with “knott’s berry farm” boysenberry jam | 9
- hand made roasted portabella mushroom ravioli al forno | 8
- spicy jerk chicken wings with mango honey sauce | 8
- p.e.i. mussels in a red curry coconut broth with crostini | 10
- andouille sausage quesadilla with peppers, onions, & manchego cheese | 9
- fresh guacamole with tuna tartare & wonton chips | 12
- soup du jour – please ask for today’s selection | market

### FROM THE GARDEN

- baby field greens, cucumbers, dates, pine nuts, & house dressing | 7
- wedge of iceberg topped with thousand island dressing, tomatoes, cucumbers, & pancetta | 7
- smoked chicken tossed with mixed greens, bacon, corn, ranch, & barbeque drizzles | 11
- “carne asada” with sonoma jack, avocado, black bean salsa, & cilantro lime dressing | 13

### MAIN ATTRACTIONS

- 8oz black angus burger with your choice of any toppings & brioche roll | 10
  - open face 7oz rib-eye with boursin portabella & fried onions | 14
  - spicy jerk chicken breast with smoked ham, pineapple, & cheddar | 9
  - roasted turkey club with apple-wood smoked bacon & avocado | 9
  - crab cake on toasted brioche roll with cajun remoulade | 14
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- crab cakes with roasted pepper & corn cream with egg capellini | 25
  - sautéed shrimp in creole sauce with “holy trinity” risotto | 18
  - seared scallop gratinée with potatoes, spinach, & a mushroom cream sauce | 20
  - blackened salmon with smashers & roasted tomato coulis topped with creamed leeks | 19
  - traditional guinness braised shepherds pie topped with chive smashers | 15
  - dijon roasted chicken breast with chive smashers, veg du jour, & pan jus | 17
  - oven roasted turkey “pot pie” with puff pastry crust & truffle cream | 15
  - veal with wild mushroom marsala sauce, spinach, & black pepper tagliatelle | 19
  - 13oz rib-eye steak with gorgonzola cheese crust & shiitake mushroom caps | 24
  - “heritage acres” 14oz pork chop with goat “mac & cheese” & caramelized apples | 21

an 18% gratuity will be added to parties of 8 or more for your convenience