

TOWNE CRIER CAFE

Fine Music & Food Since 1972



Tonight's Complete Dinner Specials

Soup of the Day:
Oriental Cabbage 7

Appetizer:
Baba Ghanouj
Middle Eastern Roasted Eggplant Dip, served with warm Pita Bread 8.50

Entrees:
New York Strip Steak
*12 oz New York Strip Loin Steak Grilled and Served with Mashed Root Vegetables and Mushroom Truffle
Demi Glace Topped with Tobacco Onions* 27

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* 23.50

Poached Filet of Salmon "Gardiniere"
*Poached Salmon, topped with Sauce Beurre Blanc and Julienne of
Vegetable, served with Parsley-Potatoes* 24.50

Mid East Mixed Vegetarian Platter
*Hummus, Baba Ghanouj and Falafel Balls, drizzled with Olive Oil and
served with
Chopped Tomato Salad, Olives and warm Pita Bread* 18.50

Grilled Boneless Pork Chop
*Pork Chop Marinated in Chipotle-Marinade
Grilled and Served with Dijon-Herb Butter, Roasted Potatoes and Vegetable* 22

Vegetarian "Duck"
Braised Seitan Finished with a Pineapple - Sweet Soy Glaze served with Herbed Cous-Cous 17.50

Wine List Available Upon Request

By the Bottle:
Salmon Creek Brut Sparkling Wine (California) 20
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) 5
Widmer Brothers Hefeweizen (Unfiltered Wheat Beer - 12 oz.) 5
Stone Mill Organic Pale Ale - 12 oz. 6

By the Glass:
Redwood Creek Pinot Noir (France) ***Pinot Grigio*** (California) 8

***All Complete Dinners Include Entree, Soup, Salad,
Salsa Verde, Salsa Roja and Tortilla Chips***

Executive Chef: Erich Panhofer

Pastry Chef: Mary Ciganer