

TOWNE CRIER CAFE



Fine Music & Food Since 1972

Tonight's Complete Dinner Specials

Soup of the Day:

Lentil 6.50

Appetizer:

Stuffed Potato-Skins

Crispy Golden Potato-Skins topped with melted Cheddar Cheese, Green Onions, Bacon and Sour Cream 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

Pork Scallopini Marsala

Seared Scallopini of Pork, with Shallots and Cremini Mushrooms in Marsala Wine-Sauce, Served with Jasmine Rice and Vegetable 23.50

Grilled Bacon-Wrapped Shrimp-Skewer

Served with Onion, Red and Green Peppers and Chipotle-Aioli Dip, Over French fried Potatoes 24.50

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