

RAW BAR & COLD APPETIZERS

EAST COAST OYSTERS	MKT
ALASKAN KING CRAB ROASTED OR CHILLED!	MKT
U6/8 BLACK TIGER SHRIMP COCKTAIL MANGO COCKTAIL SAUCE	12EA.
YELLOWFIN TUNA CRUDO CAPPUCINO CAPERS, CHILI PEPPERS, LEMON ZEST, CITRUS VINAIGRETTE, MICRO GREENS	26
ÕRA KING SALMON CRUDO "NEW ZEALAND"	26
PONZU INFUSED OLIVE OIL, RED ONIONS, DILL, TOBIKKO CAVIAR, LEMON ZEST	
BEEF TARTARE 100% FILET MIGNON, QUAIL EGG, CROSTINI	28
YELLOWFIN TUNA TARTARE	26
AVOCADO, MISO-MIRIN SAUCE, SESAME SEEDS, WASABI AÏOLI	
ÕRA KING SALMON TARTARE AVOCADO, SPICY OIL, CROSTINI	26
PEPPER-CRUSTED BEEF CARPACCIO	27
ARUGULA, PARMIGIANO REGGIANO, BALSAMIC GLAZE	

CAVIAR SERVICE

OSCIETRA, ITALY BELUGA, IRAN	MKT
10 GR 28 GR 50 GR	
(BLINI, EGG WHITES & YOLK, RED ONION, CRÈME FRAICHE, CHIVES, PARSLEY)	
OYSTERS & CAVIAR	125
(1DZ. OYSTERS & 10GR OSCIETRA CAVIAR)	

CHILLED OCEAN PLATTER

SMALL	175
(1DZ. OYSTERS, 2 LOBSTER CLAWs, 2x½ LOBSTER TAILS, 4•6/8 SHRIMPS)	
LARGE	375
(1½ DZ. OYSTERS, 4 LOBSTER CLAWs, 4x½ LOBSTER TAILS, 12•6/8 SHRIMPS)	
CONDUCTIVE TO SHARING!	

HOT APPETIZERS

MOROCCAN OCTOPUS RED ONIONS, CAPERS, OREGANO	36
U10 SCALLOPS & STEAK-CUT BACON	30
CAULIFLOWER PURÉE, QUÉBEC MAPLE SYROP	
YELLOWFIN TUNA TATAKI	27
SESAME-CRUSTED, DAIKON, WAKAMÉ, WASABI AÏOLI, MISO-MIRIN SAUCE	
LOBSTER & SHORT RIB DUMPLINGS	25
PORTO-VEAL REDUCTON INFUSED WITH SESAME OIL & MISO-MIRIN SAUCE	
GRILLED OR FRIED CALAMARI	32
OYSTERS ROCKEFELLER	34
SPINACH, MUSHROOMS, SCALLIONS, PERNOD, MORNAY SAUCE	
CRAB CAKES MUSTARD SEED SAUCE	32
MINI BURGERS BLACK TRUFFLE DIJON, AGED CHEDDAR CHEESE	16
ASIAN BEEF SPRING ROLLS MANGO-PLUM SAUCE, SESAME SEEDS	18
RACK OF LAMB LOLLIPOPS TOMATO RELISH, FINE HERBS	30
LOBSTER BISQUE CRÈME FRAICHE, LOBSTER, TRUFFLE OIL, CHIVES	21

GRILLED SEAFOOD PLATTER

SMALL	125
½ LB. CALAMARI, ¼LB. OCTOPUS, 2•6/8 SHRIMPS, 2 SCALLOPS & SAUTÉED SPINACH)	
LARGE	275
1LB. CALAMARI, ½LB. OCTOPUS, 6•6/8 SHRIMPS, 6 SCALLOPS & SAUTÉED SPINACH)	
CONDUCTIVE TO SHARING!	

SALADS

ORGANIC MESLCUN GREENS HONEY & WHITE BALSAMIC VINAIGRET	15
THE "ALIKI"	21
SEASONAL TOMATOES, LEBANESE CUCUMBER, FRENCH ONIONS, KALAMATA OLIVES, GREEK BARREL FETA, MOUNTAIN GROWN OREGANO	
CAESAR	18
ROMAINE HEARTS, PARMIGIANO REGGIANO, PROSCIUTTO CHIP, GARLIC CROUTONS	
ICEBERG WEDGE	19
MAYTAG DRESSING, BLUE CHEESE CRUMBLE, CHERRY TOMATOES, PROSCIUTTO CHIP	
MEDITERRANEAN	16
HAND CHOPPED ROMAINE AND ICEBERG LETTUCE, LEBANESE CUCUMBER, DILL, GREEN ONIONS, OIL-VINEGAR VINAIGRETTE	
BURRATA *PRODUCT AVAILABILITY	28
SEASONAL TOMATOES, FLEUR DE SEL, BASIL PESTO, BALSAMIC GLAZE, CROSTINI	

OUR MIDWESTERN USDA STEAK CUTS ARE **DRY-AGED**, GRILLED OVER A LIVE FIRE, FUELLED BY A MIXTURE OF LOCAL AND EUROPEAN HARDWOODS

OUR CLASSIC STEAK CUTS

14OZ	DELMONICO	72
18OZ	BONE-IN RIBEYE	87
12OZ	NEW YORK STRIPLOIN	65
16OZ	KANSAS (BONE-IN STRIPLOIN)	78
20OZ	T-BONE	95
8OZ	FILET MIGNON	67
12OZ	FILET MIGNON	95
18OZ	BONE-IN FILET MIGNON *PRODUCT AVAILABILITY	115

LARGE FORMAT STEAK CUTS

(Ideal for **SHARING**; Sliced and served on a board)

24OZ	COWBOY	120
40OZ	TOMAHAWK	225
32OZ	PORTERHOUSE	150
32OZ	KANSAS (BONE-IN STRIPLOIN)	150
32OZ	GREG'S CUT (PORTERHOUSE AND DRY-AGED BEEF TARTARE	150

STEAK ENHANCEMENTS

CANADIAN 6/7 LOBSTER TAIL	46	¼ LB. 6/8 SHRIMPS	24
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WAGYU...a cut above the rest!

AUSTRALIAN, STRIPLOIN, WESTHOLM AACo	24 oz
JAPANESE A5, STRIPLOIN, MIYAZAKI PREFECTURE	35 oz
* PRODUCT AVAILABILITY	

FRESH FISH MARKET!

MKT

OUR FRESH FISH AND LOBSTERS VARY FROM 1.25 to 3.5 LBS
SERVED WITH GARLIC SAUTÉED SPINACH OR FRESH-CUT FRIES

LOBSTER	LOUP DE MER
FAGRI (RED SEA BREAM)	AMERICAN RED SNAPPER
BLACK BASS	POMPANO
PORGY	STRIPED BASS

CHEF SUGGESTIONS

16OZ MILK-FED VEAL CHOP "QUÉBEC"	72
MASCARPONE, LEMON-SAGE SAUCE, BUTTERED SPAGHETTI	
RACK OF LAMB "AUSTRALIAN"	70
HERB CRUSTED, GARLIC MASHED POTATOES, CIPOLLINI ONIONS, PORT-VEAL REDUCTION	
SESAME-CRUSTED YELLOWFIN TUNA	58
PANKO-CRUSTED RICE CAKE, DAIKON, WAKAMÉ, WASABI AÏOLI, MISO-MIRIN SAUCE, GINGER, GREEN ONIONS	
CHILEAN SEA BASS	74
CARAMELIZED GARLIC, WARM LENTIL-MUSHOOM SALAD	
ÕRA KING SALMON	52
CREAMLESS MINTED PEA COULIS, ASPARAGUS, LEMON ZEST, MICRO GREENS	
CLASSIC LOBSTER RAVIOLI	52
LOBSTER STUFFED RAVIOLI, LOBSTER BISQUE CREAM SAUCE, GREEN ONIONS, MADAGASCAR PEPPERCORNS, ½ CANADIAN LOBSTER TAIL	

SIDE ORDERS

(STARCH)		(VEGETABLES)	
FRESH-CUT FRIES	8	SAUTÉED SPINACH	10
PARMESAN TRUFFLE FRIES	12	CREAMED SPINACH	14
SWEET POTATO WEDGES	10	BROCOLLINI	10
GARLIC MASHED POTATOES	10	ASPARAGUS	13
BAKED POTATO	10	WILD MUSHROOMS	14
"GG" LOADED BAKED POTATO	15	VEGETABLE TOWER	18
LOBSTER MASHED POTATO	32	WARM LENTILS	10
		DILL PICKLES	6
		TRUFFLE MAC 'N CHEESE	21
		BRUSSEL SPROUTS, BACON & QUÉBEC MAPLE SYRUP	13
		HYME ROASTED BONE MARROW	16
(SAUCES)			
PEPPERCORN	7		
PORT-VEAL REDUCTION	7		
TRUFFLE BÉARNAISE	8		
MAÎTRE D'HÔTEL BUTTER	6		

"STEAK IS OUR LOVE LANGUAGE"

*PARTIES OF 6 OR MORE WILL HAVE GRATUITY OF 18% ADDED TO THE BILL

TOWNE380™ is available for private events.