

APPETIZER

MARYLAND JUMBO LUMP & LOBSTER CRAB CAKES
Red Pepper Aioli and Frisee Salad 12

JUMBO SHRIMP COCKTAIL 19

SPINACH & ARTICHOKE STUFFED VINE RIPE TOMATO
and Crispy Lawash 6

FRENCH ONION SOUP AU GRATIN 7

LOBSTER BISQUE
Garnished with Crème Fraiche 8

SOUP DU JOUR 6

SALADS

CLASSIC CAESAR SALAD 8

TOWNSEND ORGANIC FIELD GREENS SALAD 8

ENTRÉE PORTION CAESAR OR TOWNSEND SALAD 16
Entrée Portion with Chicken 20 Entrée Portion with Shrimp 22

ENTRÉE PORTION WITH GRILLED SALMON 24

HYDRO-BIBB SALAD

*Dried Cherries, Fresh Berries, Toasted Pine Nuts,
Black Diamond Cheddar Cheese and Peach Berry Vinaigrette 14*
Entrée Salad Portion 20
Entrée Portion with Chicken 24 Entrée Portion with Shrimp 26
Entrée Portion with Grilled Salmon 28

CHINESE ROASTED CHICKEN SALAD

*Szechuan Glazed Chicken Breast Atop Napa Cabbage, Bamboo Shoots,
Water Chestnuts, Cilantro, Rice Noodles, Spiced Cashews and Fried Noodles*
Tossed in Sweet Chili Ginger Vinaigrette 16

*** GRILLED SALMON SALAD**

*Watercress and Baby Arugula with
Slivered Almonds, Fruit Segments and Citrus Vinaigrette 20*

*** AHI TUNA NICOISE**

*Seared Ahi Tuna cooked Rare with Haricots Verts, Boiled Eggs,
Tomatoes, Olives and Red Potatoes with Roasted Shallot Vinaigrette 21*

TOWNSEND SMOKED CHICKEN COBB SALAD

*Bacon, Bleu Cheese, Avocado, Egg, Tomato and Cucumber,
Tossed with Bleu Cheese Dressing 18*

FEATURED ENTREES

BLACKENED BEEF TIPS

*Roasted Garlic Whipped Potatoes, Stone Ground Mustard Demi
and Butter Poached Asparagus 24*

HERB CRUSTED CHICKEN

*Caramelized Onion Polenta, Grilled Vegetable Tower
and Palomino Sauce 18*

SAUTÉED HAWAIIAN CORAL COD

*Roasted Brussel Sprouts, Potato Apple Puree,
Little Neck Clams, Herb Oil and Beurre Blanc 24*

SKILLET LOBSTER MAC AND CHEESE

*Brie Cream Sauce, White Truffle Essence, Maine Lobster Meat,
Cavatappi Pasta and Arugula Salad 21*

PRINCIPAL PLATES

*** BRONZED NORWEGIAN SALMON**

*Potato and Apple Puree, Spinach and Leek Saute
Wild Mushrooms and Beurre Blanc 17*

PAN ROASTED AMISH CHICKEN

*Red Wine Marinated Chicken Breast, Sauteed Root Vegetables
Roasted Fingerling Potatoes & Pinot Noir Sauce 17*

LOBSTER TAGLIETTE

*Hand Cut Pasta, Maine Lobster, Bolognese Sauce
Sauteed Mushrooms and Ricotta Salada Cheese 18*

** Items contain or may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, seafood, shellfish or eggs
may increase your risk of food borne illness*

SANDWICHES

ROASTED NEW YORK STRIP STEAK SANDWICH

*Thinly Shaved Prime Beef, Tomato Confit, Horseradish Aioli,
Toasted Sesame and Flax Seed Bread and Emmenthal Cheese 16*

* GRILLED CERTIFIED ANGUS CHOPPED SIRLOIN (8 OZ)

Choice of Cheese and served on a Toasted Brioche Roll 12

OVEN ROASTED TURKEY CLUB

*Smoked Apple wood Bacon, Lettuce and Tomato
on Toasted Whole Wheat Bread 12*

“CLASSIC REUBEN”

*Thinly Sliced Corned Beef with Sauerkraut or Turkey with Coleslaw,
Thousand Island Dressing served on Toasted Rye Bread 14*

BLACKENED CHICKEN BREAST SANDWICH

*Grilled Onions & Roasted Peppers, Manchego Cheese, Spicy Aioli
On Grilled Ciabatta Bread with Avocado Salad 13*

ASIAN INFLUENCED SHORT RIB SANDWICH

*Chinese Barbeque Sauce, Cabbage Slaw with Soy Vinaigrette
and Wasabi Aioli 16*

Above come with choice of French Fries or Fresh Fruit Salad

DESSERT SELECTIONS

WARM CHOCOLATE CAKE

*White Chocolate Truffle Center, Fresh Michigan Cherry
Compote And Vanilla Ice Cream 8*

CLASSIC FRENCH CRÈME BRÛLÉE

Accompanied By Fresh Berries 8

CARAMEL CUSTARD

*With Spice Cake Crumble & Apple Biscotti
Topped with Chantilly Cream 8*

GREEN PEPPERCORN PANNA COTTA

*Poached Pear, Red Wine Gastrique
Spice Cake Crumbs & Chocolate Garnish 8*