



TOWNHOUSE DINNER MENU

APPETIZERS

GRILLED JALAPEÑO STUFFED PRAWNS

PANCETTA WRAPPED

WITH HOUSEMADE BBQ BEURRE SAUCE 16.95

CORNMEAL-FRIED CALAMARI

WITH SPICY COCKTAIL SAUCE 10.95

WARM DUNGENESS CRAB AND ARTICHOKE DIP

WITH GRANO DURO BREAD 16.95

POTSTICKERS

PORK, CABBAGE AND GINGER 9.95

BEEF TENDERLOIN TERIYAKI BITES

WITH STICKY RICE AND PICKLED GINGER 14.95

AVOCADO BRUSCHETTA

WITH SEA SALT AND BALSAMIC REDUCTION 11.95

HEIRLOOM TOMATO BASIL BRUSCHETTA

WITH ROASTED GARLIC PURÉE 11.95

TOWNHOUSE GARLIC AND PARSLEY

FRENCH FRIES 7.75

SWEET POTATO FRIES

WITH CHIPOTLE AIOLI 8.50

BUFFALO CHICKEN WINGS

WITH CELERY AND BLUE CHEESE DRESSING 12.95

SIDE OF MAC N' CHEESE WITH BACON 6.95

SALADS

GRILLED LAMB TENDERLOIN SALAD

MIXED GREENS TOSSED WITH RED WINE

VINAIGRETTE, GRILLED ONION, GRILLED RED BELL PEPPER,
WHITE CHEDDAR CHEESE AND A RED WINE SAUCE 21.95

GRILLED AHI TUNA SALAD

PEPPERCORN ENCRUSTED TUNA WITH MIXED GREENS,
AVOCADO, CUCUMBER, RED BELL PEPPER, RED ONION

WASABI VINAIGRETTE 22.95

GRILLED THAI STEAK SALAD

MARINATED FILET, MANGO, AVOCADO,
CRISPY WONTON NOODLES PEANUTS AND
LIME-CILANTRO VINAIGRETTE 21.95

ROASTED BEET SALAD

MIXED GREENS, GOAT CHEESE, WALNUTS,
DRIED CHERRIES AND BALSAMIC VINAIGRETTE 12.95

CRISPY BUFFALO CHICKEN SALAD

WITH TOMATOES, CUCUMBERS AND
BLEU CHEESE DRESSING 16.95

CHICKEN SALAD

WITH BLEU CHEESE, APPLES, TOASTED PECANS,
CURRANTS AND BALSAMIC VINAIGRETTE 16.95

ORGANIC MIXED GREENS SALAD

WITH CHERRY TOMATOES, CUCUMBER AND
DIJON MUSTARD VINAIGRETTE
SMALL 8.50 LARGE 9.50

CAESAR SALAD

WITH FRESHLY GRATED PARMESAN CHEESE
SMALL 9.50 LARGE 11.50

SALAD ADDS

CRUMBLLED BLEU CHEESE 1.75
SALMON 9.00 CHICKEN 4.75

DESSERT FEE \$2.50 PER PERSON FOR ALL BROUGHT IN DESSERTS

TOWNHOUSE IS NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS. AN 18% GRATUITY IS SUGGESTED FOR PARTIES OF 6 OR MORE.

TABLES ARE PRESENTED WITH ONE CHECK AND WE ACCEPT UP TO THREE FORMS OF PAYMENT PLUS CASH.

TOWNHOUSE BAR AND GRILL 5862 DOYLE STREET, EMERYVILLE, CALIFORNIA 94608

TELEPHONE: 510-652-6151

TOWNHOUSEBARANDGRILL.COM



TOWNHOUSE DINNER MENU

ENTRÉES

CHICKEN JAMBALAYA

HAM, ANDOUILLE SAUSAGE, TOMATO SAUCE AND CAJUN RICE \$19.95

SUMMER SQUASH RAVIOLI

WITH SAUTÉED ZUCCHINI, CORN, CHERRY TOMATO, A WHITE WINE BUTTER SAUCE
AND HERB GOAT CHEESE 18.95

SPINACH PAPPARDELLE & GRILLED SHRIMP

POMODORO SAUCE AND PARMESAN CHEESE 23.95

ROASTED AND GRILLED MIXED VEGETABLES

WITH BASIL PESTO AND SAFFRON AIOLI 18.95

ORGANIC CHICKEN PICCATA

WITH MASHED POTATOES AND ROASTED GREEN BEANS 20.95

SEARED MACADAMIA ENCRUSTED SWORDFISH

STICKY RICE, SHIITAKE MUSHROOM RELISH AND A GINGER SOY GLAZE \$32.95

OVEN ROASTED PRAWNS

SHERRY ALMOND BUTTER, MASHED POTATOES AND GREEN BEANS 23.95

BABY BACK RIBS

WITH COCONUT BBQ SAUCE, SWEET POTATO FRIES, MAC N' CHEESE AND CHIPOTLE SLAW 22.95

GRILLED ORGANIC CHICKEN PAILLARD

LEMON HERB MARINATED CHICKEN, ARUGULA SALAD,
TOMATOES, AVOCADO AND BALSAMIC VINAIGRETTE \$21.95

10OZ GRILLED LAMB CHOPS

MINT-HORSERADISH GLAZE SERVED WITH ROASTED ROSEMARY
PECORINO POTATOES, ASPARAGUS AND A DEMI-GLACE \$36.95

12OZ RIBEYE STEAK

GARLIC ROSEMARY MARINADE WITH PECORINO POTATOES, ASPARAGUS AND A RED WINE SAUCE 34.95

9OZ GRILLED BEEF TENDERLOIN

MASHED POTATOES, ROASTED GREEN BEANS AND A GOAT CHEESE BUTTER 36.95

GRILLED PROSCIUTTO WRAPPED SCALLOPS

ROSEMARY SKEWERED, PORCINI MASHED POTATOES AND A FRUIT ONION RELISH \$31.95

10OZ OVEN ROASTED STUFFED PORK CHOP

ITALIAN SAUSAGE, PINE NUTS, SUN-DRIED TOMATOES AND RONDELE CHEESE
WITH MASHED POTATOES AND GREEN BEANS 24.95

TOWNHOUSE BURGER ON A SESAME KAISER BUN

ORGANIC MIXED GREENS OR FRENCH FRIES 13.95

SWISS, CHEDDAR OR BLEU CHEESE ADD 1.75 BACON ADD 2.00 GARLIC FRIES ADD .75

FOOD ALLERGY NOTICE: PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH & SHELLFISH | CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION