



Townhouse Dinner Menu

Appetizers

GRILLED JALAPENO STUFFED PRAWNS

parcetta wrapped
with housemade BBQ sauce 14.95

CORNMEAL-FRIED CALAMARI

with spicy cocktail sauce 10.95

WARM DUNGENESS CRAB AND ARTICHOKE

DIP with grano duro bread 16.95

AVOCADO BRUSCHETTA

with sea salt and balsamic reduction 10.95

DUNGENESS CRAB BAKED MUSHROOMS

with cream cheese, and bread crumbs 12.95

BLACKENED AHI TUNA

wasabi ginger cilantro sauce 14.95

BEEF TENDERLOIN TERIYAKI BITES with

sticky rice and pickled ginger 14.95

POTSTICKERS

pork, cabbage and ginger 9.95

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 10.95

Salads

TOMATO AND GORGONZOLA SALAD

with red wine vinaigrette,
balsamic and basil 12.95

GRILLED AHI TUNA SALAD

peppercorn encrusted tuna with mixed greens, avocado,
cucumber, red bell pepper, red onion wasabi vinaigrette
21.95

GRILLED LAMB TENDERLOIN SALAD

onions and red bell peppers with a red wine sauce, white
cheddar cheese and mixed greens tossed in a red wine
vinaigrette 20.95

ROASTED BEET SALAD

mixed greens, goat cheese, walnuts,
dried cherries and balsamic vinaigrette 12.95

CHIFFONADE KALE AND QUINOA SALAD

Spring mix, oranges, toasted pumpkin seeds, dried
cranberries and shaved Parmesan
in a lemon vinaigrette 12.95

CRISPY BUFFALO CHICKEN SALAD

with tomatoes, cucumbers and
bleu cheese dressing 16.95

GRILLED THAI STEAK SALAD

marinated
filet, mango, avocado,
crispy wonton noodles, peanuts and lime-
cilantro vinaigrette 20.95

CHICKEN SALAD

with bleu cheese, apples, toasted pecans,
currants and balsamic vinaigrette 16.50

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

crumbled bleu cheese 1.75
salmon 9.00 chicken 4.75



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ENTRÉES

SEAFOOD FETTUCCINE PRIMAVERA

Alaskan halibut, black tiger prawns, scallops with fresh herbs, bell pepper, red onion, asparagus, a white wine butter sauce and Parmesan cheese 27.95

SMOKED CHICKEN LINGUINE

with sun dried tomato, basil, and Parmesan cheese 19.95

SUMMER SQUASH RAVIOLI

with wine butter sauce, cherry tomatoes, corn, and herbed goat cheese 19.95

BLACKENED GRILLED AHI TUNA

with julienned vegetables, sticky rice and a lemon butter sauce 27.95

ROASTED AND GRILLED MIXED VEGETABLES

with basil pesto and saffron aioli 18.95

GRILLED CHICKEN PAILLARD

lemon herb marinated chicken, arugula salad, tomatoes, avocado and balsamic vinaigrette \$19.95

OVEN ROASTED PRAWNS

sherry almond butter, mashed potatoes and green beans 22.95

CHICKEN PICCATA

with mashed potatoes and roasted broccolini 18.95

BABY BACK RIBS

with coconut BBQ sauce, sweet potato fries, mac n' cheese and chiptole slaw 21.95

8OZ GRILLED BEEF TENDERLOIN MEDALLIONS

tomato carpaccio, fingerling potatoes, asparagus and feta cheese 29.95

ALMOND ENCRUSTED SEARED SCALLOPS

champagne beurre blanc, mashed potatoes, asparagus and caramelized onions 27.95

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

Townhouse is not responsible for lost or stolen items. An 18% gratuity is suggested for parties 6 or more.

Townhouse Bar and Grill 5862 Doyle Street, Emeryville, California 94608

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townhousebarandgrill.com