

716 LAUREL STREET,
SAN CARLOS

TOWN

LUNCH MONDAY - FRIDAY: 11:30AM - 2:30PM
DINNER MONDAY - SATURDAY: 5:00PM - 10:00PM
SUNDAY: 4:30PM - 9:00PM

STARTERS - SALADS - SOUPS

1. FRESH DUNGENESS CRAB CAKES - ORGANIC GREENS, RED ONION, MEYER-LEMON AIOLI14.95
2. JC'S CALIFORNIA ROLL - FRESH DUNGENESS CRAB, AVOCADO, CUCUMBER, WASABI SAUCE, SWEET SOY GLAZE, PICKLED GINGER, CRUSHED MACADAMIA NUT, PONZU SAUCE..... 9.95
3. SPICY TUNA & AVOCADO ROLL - SPICY SASHIMI GRADE AHI TUNA, FRESH AVOCADO, SERRANO RINGS, SWEET SOY GLAZE, WASABI SAUCE, CRUSHED WASABI PEAS, PONZU SAUCE..... 8.95
6. CRISPY CALAMARI STEAK FRITTE - ARTICHOKE HEARTS, FENNEL, GREEN BEANS WITH CHIPOTLE AIOLI & CILANTRO LIME VINAIGRETTE..... 9.95
7. BBQ CHICKEN SPRING ROLLS - FULTON VALLEY ROTISSERIE CHICKEN, SWEET CORN, BLACK BEANS, CHEESE, ROASTED PEPPERS, CILANTRO LIME VINAIGRETTE AND HOUSEMADE BBQ SAUCE 8.75
8. NEW ORLEANS BBQ PRAWNS - SMOTHERED IN OUR SPICY, DARK BBQ SHRIMP SAUCE, WITH GARLIC HERB MARINATED TOMATOES, TOASTED LA BREA SOURDOUGH BREAD FOR DIPPIN'13.00
9. PHILLY CHEESE STEAK SPRING ROLL - SPICED STEAK, PROVOLONE & AMERICAN CHEESE, HORSERADISH CREAM SAUCE & SPICY KETCHUP12.00
10. CHEESY LA BREA GARLIC BREAD 4.00
11. BLT ICEBERG WEDGE - CHERRY TOMATOES, APPLEWOOD SMOKED BACON, GREEN ONION, BLEU CHEESE DRESSING SM 6.25...LG 9.25
12. WARM NAPA CABBAGE SALAD - SHREDDED NAPA CABBAGE, CRISPY BACON, MUSHROOMS, BLEU CHEESE, WARM RED WINE VINAIGRETTE SM 7.25...LG 10.25
13. CAESAR SALAD - CRISP HEARTS OF ROMAINE, REGGIANO PARMESAN CHEESE, ROASTED GARLIC CLOVES, GARLIC SOURDOUGH CROUTONS, CREAMY GARLIC CAESAR DRESSING (ADD MARINATED WHITE ANCHOVY 2) SM 6.00...LG 9.00
14. TOWN HOUSE SALAD - ORGANIC GREENS, CARROTS, TOMATOES, CUCUMBERS, HOUSE VINAIGRETTE SM 5.00...LG 8.50
15. SALAD AND SOUP COMBO - WEDGE, NAPA CABBAGE, CAESAR OR HOUSE SALAD WITH A BOWL OF CHILI OR CHEF'S SEASONAL SOUP & WARM JALAPEÑO CORNBREAD 12.50
143. WILD MUSHROOM BISQUE - SOURDOUGH CROUTONS, SOUR CREAM, CHIVESD. DEMI 2.00...C. CUP 5.00...B. BOWL 7.50
17. CHEF'S DAILY SEASONAL SOUP D.DEMI 2.00...C.CUP 5.00...B.BOWL 7.50
18. UPTOWN CHILI - SPICY FILET CHILI WITH WARM JALAPEÑO CORNBREADC. CUP 5.00...B. BOWL 8.00
127. BLACKENED KING SALMON SALAD - BABY SPINACH, NAPA CABBAGE, SWEET RED ONIONS, EGG, CAPERS, FINGERLING POTATOES, ROASTED TOMATO VINAIGRETTE 19.95
20. AHI TUNA TATAKI SALAD - SEARED & SLICED AHI TUNA, CRISP ASIAN GREENS, FRESH MANGO, CUCUMBER, JICAMA, GINGER-SOY VINAIGRETTE 16.95
21. COBB SALAD - GRILLED FREE RANGE CHICKEN, LETTUCE, CRISPY BACON, AVOCADO, BLEU CHEESE, EGG, TOMATOES, HOUSEMADE "RANCH" DRESSING 14.00
152. CHINA TOWN CHICKEN SALAD - MARINATED CRISPY FREE RANGE CHICKEN, ICEBERG LETTUCE, CILANTRO, ORGANIC ASIAN GREENS, FRESH VALENCIA ORANGE, SCALLIONS, ORGANIC CARROTS, CELERY, CRISPY WONTON, ROASTED PEANUTS, SESAME SOY DRESSING 13.95
23. MARINATED SKIRT STEAK SALAD - CRISP ASIAN GREENS, MARINATED RED ONION, TOASTED PEANUTS, VALENCIA ORANGE, CILANTRO-LIME VINAIGRETTE..... 17.95

SIDES

ALL SIDES ARE 5.00

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| 50. ROASTED GARLIC MASHED POTATOES | 51. PARMESAN POTATO GRATIN |
| 52. WEDGE CUT STEAK FRIES | 53. DOWN TOWN MAC & CHEESE |
| 54. SAUTEED BLUELAKE BEANS | 55. FRENCH FRIES |
| 56. HERB ROASTED TOMATOES | 57. CREAMED SPINACH |
| 60. CRISPY ONION RINGS | 59. WINE BRAISED MUSHROOMS |
| 155. CHILE GLAZED GREEN BEANS | 153. STEAMED BROCCOLI |
| 156. ROASTED PARMESAN CAULIFLOWER | 154. SAUTEED BRUSSELS SPROUTS |
| 83. NOLA'S ANDOUILLE SAUSAGE JAMBALAYA | |

SANDWICHES

SERVED WITH OUR HOMEMADE COLE SLAW, LITTLE GREEN SALAD OR FRENCH FRIES

*ITEMS AVAILABLE FOR LUNCH & DINNER

24. *PRIME RIB DIP - THIN SLICED PRIME RIB, CREAMY HORSERADISH, HOUSEMADE AU JUS (AVAILABLE FOR DINNER FOR 21.00).....19.75
 145. *LOADED PRIME RIB DIP - THIN SLICED PRIME RIB, CREAMY HORSERADISH, CRISPY ONION RINGS, OVEN ROASTED TOMATOES, HOUSEMADE AU JUS.....22.00 (AVAILABLE FOR DINNER FOR 23.00)
 25. *BBQ PULLED PORK SANDWICH - SLOW ROASTED PULLED PORK, BBQ SAUCE, MARINATED RED ONIONS (AVAILABLE FOR DINNER FOR 15.00) 12.00
 157. FRESH DUNGENESS CRAB SANDWICH - LEMON & HERB TOSSED DUNGENESS CRAB, SHREDDED ICEBERG LETTUCE, TOMATOES AND SPICY CHIPOTLE AIOLI ON A SOFT LOBSTER ROLL18.00
 26. CHICKEN CLUB SANDWICH - AVOCADO, APPLEWOOD SMOKED BACON, TOMATO, LETTUCE..... 12.00
 146. CROUQUE MONSIEUR - BLACK FOREST MAPLE CURED HAM, GRUYERE CHEESE, DIJON MUSTARD, CREAMY BECHAMEL SAUCE.....13.00
 28. BLACKENED SALMON B.L.T. - APPLEWOOD SMOKED BACON, LETTUCE, TOMATO, WHOLE GRAIN MUSTARD AIOLI..... 17.00
 29. MOM'S MEATLOAF SANDWICH - CRISPY ONIONS, GRUYERE CHEESE, SPICY KETCHUP-AIOLI SPREAD 12.00
 30. CHICKEN AND GRUYERE CHEESE MELT - PULLED FREE RANGE CHICKEN, BASIL AIOLI, GRUYERE 12.00
 27. TOWN "CRUNCH" BURGER - OUR CLASSIC TOWN FILET BURGER, WARM BLEU CHEESE SAUCE, CRUMBLLED BLEU, SPICY BUFFALO SAUCE, WATERCRESS, HOUSE FRIED FRESH POTATO CHIPS..... 14.95
 31. *TOWN FILET BURGER - HOUSE GROUND PREMIUM FILET BURGER, LETTUCE, TOMATO, PICKLE, ONION AND OUR SPECIAL HOUSE SAUCE.....12.95 (AVAILABLE FOR DINNER FOR 13.95)
- Option: BUILD A BETTER TOWN - ADD BLEU CHEESE, CHEDDAR, GRUYERE, APPLEWOOD SMOKED BACON, AVOCADO OR MUSHROOMS 2.00

HOUSE SPECIALTIES

128. TOWN 'SHAKING' BEEF - FLASH SEARED MARINATED FILET MIGNON, STEAMED JASMINE RICE, WATERCRESS, WILD ARUGULA, RED ONION, LIME AND BLACK PEPPER.....22.00
148. WILD MUSHROOM RISOTTO - BABY SPINACH, WILD RICE, BABY ARUGULA AND PARMESAN CHEESE 16.00
35. CHICKEN & RIBS COMBO - SPIT ROASTED MARY'S FREE RANGE CHICKEN, HALF SLAB OF BARBECUE RIBS, COLE SLAW AND FRIES.....23.00
36. MARKET BASKET VEGETABLE STIR-FRY - STEAMED STICKY RICE, SESAME-SOY GLAZE..... A. CHICKEN 15.00...B. FILET MIGNON 19.00
37. TERIYAKI MARINATED SKIRT STEAK - OUR FAMOUS TERIYAKI MARINATED SKIRT STEAK, GARLIC MASHED POTATOES, CHILE GLAZED GREEN BEANS, CRISPY ONION RINGS23.00
38. SPIT FIRE ROASTED CHICKEN ENCHILADAS - FILLED WITH ROTISSERIE CHICKEN & MELTED CHEESES, HOUSE MADE RED SAUCE, SOUR CREAM..... 16.00
41. BROILED FRESH KING SALMON - SIMPLY SEASONED WITH SALT & BLACK PEPPER SERVED WITH STIR FRIED ASIAN VEGETABLES, LEMON-SOY GLAZE.....23.00
147. BROILED FRESH WILD CHILEAN SEABASS - SIMPLY SEASONED WITH SALT & BLACK PEPPER W/STIR FRIED ASIAN VEGETABLES, LEMON-SOY GLAZE..29.00
159. ROASTED KING SALMON - ANDOUILLE SAUSAGE JAMBALAYA, ROASTED JALAPENO GLAZE23.00
43. SEARED AHI TUNA - #1 SASHIMI GRADE TUNA, STIR FRIED ASIAN VEGETABLES, WASABI, GINGER-SOY VINAIGRETTE.....26.00
149. MISO GLAZED CHILEAN SEABASS - BUTTERED JASMINE RICE, CHILE GLAZED GREEN BEANS, SHITAKE VINAIGRETTE29.00

HAND CUT STEAKS

- OUR SIGNATURE CUTS AT TOWN - WE RECOMMEND YOU SET YOUR STEAK WITH OUR SIDES
46. BASEBALL CUT FILET MIGNON - 8 OZ. CUT, CABERNET DEMI GLACE29.00
 47. BLEU CHEESE CRUSTED FILET MIGNON - 8 OZ. CUT31.00
 48. HORSERADISH CRUSTED FILET MIGNON - 8 OZ. CUT31.00
 49. NEW YORK STEAK - 14 OZ., CABERNET DEMI GLACE.....29.00

All sales become final when waiter leaves your premises, please check your order carefully.

SERVICE AREA
SAN MATEO, FOSTER CITY, REDWOOD SHORES, BELMONT,
SAN CARLOS, REDWOOD CITY, ATHERTON, WOODSIDE,
MENLO PARK, PALO ALTO

All credit card orders, please show your credit card and valid I.D. upon delivery.

DINNER**STARTERS**

62. DRUNKEN BOURBON FILET TIPS - BOURBON & BROWN SUGAR MARINATED FILET TIPS, POTATO PANCAKE9.00
63. NEW YORK STEAK TACOS - SMALL STEAK TACOS WITH CHIMICHURRI SALSA, MARINATED RED ONIONS AND HAND SMASHED AVOCADO
B. TWO 7.75...C. THREE 11.00...D. FOUR 14.00
64. PHILLY CHEESE STEAK SPRING ROLL - SPICED STEAK, PROVOLONE & AMERICAN CHEESE, HORSERADISH CREAM SAUCE & SPICY KETCHUP12.00
65. BBQ CHICKEN SPRING ROLLS - ROTISSERIE CHICKEN, SWEET CORN, BLACK BEANS, CHEESE, ROASTED PEPPERS, CILANTRO LIME VINAIGRETTE AND HOUSEMADE BBQ SAUCE9.00
69. PULLED PORK SLIDER - HOUSEMADE BBQ SAUCE, MARINATED RED ONIONS B. TWO 7.00...C. THREE 10.00...D. FOUR 13.00
71. FRESH DUNGENESS CRAB CAKES - BABY ARUGULA, WATER CRESS, OLIVE OIL & FRESH LEMON JUICE, RED ONION, MEYER LEMON AIOLI.....16.00
160. SEARED DIVER SCALLOPS - TWO FRESH COLD WATER SWEET SCALLOPS, WILD MUSHROOM RISOTTO, WILD RICE, SPINACH, PORT WINE REDUCTION13.00
73. CRISPY CALAMARI STEAK FRITTE - ARTICHOKE HEARTS, FENNEL, GREEN BEANS WITH CHIPOTLE AIOLI & CILANTRO LIME VINAIGRETTE10.00
74. NEW ORLEANS BBQ SHRIMP - SHRIMP SMOTHERED IN OUR SPICY, DARK BBQ SHRIMP SAUCE, WITH GARLIC HERB MARINATED TOMATOES, TOASTED LA BREA SOURDOUGH BREAD FOR DIPPIN'!13.00
75. AHI TUNA TATAKI - SEARED & SLICED AHI TUNA, PICKLED GINGER TOMATO CUCUMBER SALAD, SPRING PEA SHOOTS, SESAME-SOY VINAIGRETTE12.00
76. JC'S CALIFORNIA ROLL - DUNGENESS CRAB, AVOCADO, CUCUMBER, WASABI SAUCE, SWEET SOY GLAZE, PICKLED GINGER, CRUSHED MACADAMIA NUT, PONZU SAUCE.....10.95
77. SPICY #1 TUNA ROLL - SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SERRANO RINGS, SWEET SOY GLAZE, WASABI SAUCE, CRUSHED WASABI PEAS, PONZU SAUCE.....9.00
115. PORTABELLO STEAK' FRIES - TOSSED IN TRUFFLE OIL, PARMESAN AND FRESH HERBS, BLACK TRUFFLE AIOLI9.00
80. CREAMY CHEESY LA BREA GARLIC BREAD4.00

SALADS & SOUPS

162. BUTTER LETTUCE - RED PEARS, BABY ARUGULA, CANDIED PECANS, RICOTTA SALATA CHEESE, MAPLE VINAIGRETTE.....8.00
81. HOUSE SALAD - ORGANIC GREENS, CARROTS, TOMATOES, CUCUMBERS, HOUSE VINAIGRETTE6.00
82. BLT ICEBERG WEDGE - CHERRY TOMATOES, APPLEWOOD SMOKED BACON, GREEN ONION, BLEU CHEESE DRESSING7.50
84. CLASSIC CAESAR SALAD - CRISP HEARTS OF ROMAINE, REGGIANO PARMESAN CHEESE, PARMESAN-GARLIC CROUTONS, CREAMY GARLIC CAESAR DRESSING (ADD MARINATED WHITE ANCHOVY 2)7.00
85. WARM NAPA CABBAGE SALAD - NAPA CABBAGE, CRISPY BACON, MUSHROOMS, BLEU CHEESE, WARM RED WINE VINAIGRETTE7.50
87. CHEF'S DAILY SEASONAL SOUP D.DEMI 2.00...C.CUP 5.00...B.BOWL 7.50
150. WILD MUSHROOM BISQUE - SOUR CREAM, CHIVE, SOURDOUGH CROUTONSD. DEMI 2.00...C. CUP 5.00...B. BOWL 7.50

HAND CUT FILET MIGNON

OUR FILETS ARE CORN FED MIDWEST ANGUS BEEF

EACH DISH COMES WITH A CHOICE OF TWO SIDES

88. BASEBALL CUT - 8 OZ. CUT, CABERNET DEMI GLACE36.00
89. 'AU POIVRE' - 8 OZ. CUT, SEARED WITH SPICY GREEN PEPPERCORN-BRANDY "GLACE"38.00
90. POINT REYES BLEU CHEESE CRUSTED - 8 OZ. CUT, BLEU CHEESE CRUST38.00
91. HORSERADISH CRUSTED - 8 OZ. CUT, HORSERADISH CRUST.....38.00
92. CRAB CRUSTED FILET - 8 OZ., TOPPED WITH FRESH DUNGENESS CRAB AND CLASSIC BERNARISE SAUCE43.00
93. SURF AND TURF - 6 OZ. FILET AND MAINE LOBSTER TAIL, RED WINE DEMI GLACE AND CLASSIC BERNARISE.....59.00

HAND CUT STEAKS & CHOPS

BRUSHED WITH OUR HOUSEMADE SEASONING BLEND, WITH A CHOICE OF TWO SIDES

94. BONE-IN RIBEYE STEAK - AN INCREDIBLY JUICY AND FLAVORFUL CUT OF MEAT - 20 OZ. OF BLACK ANGUS STEAK, SALT AND PEPPER CRUSTED AND SEARED AT 1400 DEGREES WITH A RED WINE DEMI GLACE.....39.00
95. NEW YORK STEAK - GRILLED 14 OZ. CORN-FED NEW YORK STEAK.....35.00
134. HARDWOOD GRILLED PORK CHOP - 12 OZ. HAMPSHIRE CHOP FROM COLEMAN RANCH, GRAIN MUSTARD BORDELAISE28.00
96. PRIME RIB - THE 'KING OF ROASTS' RUBBED WITH GARLIC & SPICES, SLOWLY ROASTED, SERVED WITH OUR ALMIGHTY CREAMY HORSERADISH SAUCE AND AU JUS
A. PETITE CUT 10 oz 29.00 B. TOWN CUT 16 oz. 38.00

SIDES

ALL SIDES ARE 6.00

98. ROASTED GARLIC MASHED POTATOES 99. PARMESAN POTATO GRATIN
100. WEDGE CUT STEAK FRIES 101. DOWN TOWN MAC & CHEESE
102. SAUTEED BLUE LAKE BEANS 103. HOMEMADE FRENCH FRIES
104. HERB ROASTED TOMATOES 105. CREAMED SPINACH
107. WINE BRAISED MUSHROOMS 108. CRISPY ONION RINGS
138. SAUTEED BRUSSELS SPROUTS 163. BROCCOLI BERNARISE
139. GARLIC CHILE GLAZED GREEN BEANS 133. SAUTEED GARLIC SPINACH
121. NOLA'S ANDOUILLE SAUSAGE JAMBALAYA
135. ROASTED PARMESAN CAULIFLOWER
165. LOADED BAKED POTATO (\$7 FOR A SIDE, \$2 TO ADD TO YOUR HAND CUT STEAK)

FROM THE ROTISSERIE

118. SPIT-FIRE ROASTED PITMAN FARMS CHICKEN - FREE RANGE MARY'S CHICKEN MARINATED WITH A SPECIAL BLEND OF HERBS AND SPICES, CHOOSE TWO OF OUR SIGNATURE SIDES FROM ABOVE18.00
119. BARBECUE BABY BACK RIBS - SLOW COOKED PORK RIBS, FINISHED ON OUR WOODFIRED GRILL, SMOTHERED WITH HOUSEMADE BARBECUE SAUCE, COLE SLAW AND FRENCH FRIES25.00
120. CHICKEN & RIBS COMBO - SPIT ROASTED PITMAN FARMS FREE RANGE CHICKEN AND OUR BARBECUE RIBS, COLE SLAW AND FRENCH FRIES27.00

FROM THE DEEP BLUE SEA

110. SEARED SASHIMI GRADE AHI TUNA - STEAMED JASMINE RICE, PEA SHOOTS, SPICY MUSTARD, SHERRY-SOY BUTTER.....27.00
111. SEARED DIVER SCALLOPS - MUSHROOM RISOTTO & WILD RICE, SPINACH, PORT WINE REDUCTION26.00
112. PAN ROASTED KING SALMON - ANDOUILLE SAUSAGE JAMBALAYA, JALAPENO GLAZE.....25.00
137. MISO GLAZED CHILEAN SEABASS - JASMINE RICE, CHILI GLAZED GREEN BEANS, SHIITAKE MUSHROOM VINAIGRETTE.....32.00
131. BROILED FRESH FISH - SIMPLY SEASONED WITH SALT AND BLACK PEPPER AND QUICKLY SEARED IN OUR 1400 DEGREE RADIANT BROILER TO SEAL IN THE FLAVOR, SERVED WITH STIR FRIED ASIAN VEGETABLES, LEMON-SOY GLAZE
A. WILD CHILEAN SEABASS 32.00 B. KING SALMON 25.00
C. SASHIMI AHI TUNA 27.00

HOUSE SPECIALTIES

122. TERIYAKI SKIRT STEAK - OUR FAMOUS TERIYAKI MARINATED SKIRT STEAK, GARLIC MASHED POTATOES, CHILE GLAZED GREEN BEANS, CRISPY ONION RINGS26.00
136. WILD MUSHROOM RISOTTO - ROASTED MUSHROOM, WILD RICE, SPINACH, BABY ARUGULA, PARMESAN CHEESE17.00
125. SPIT FIRE ROASTED CHICKEN ENCHILADAS - FILLED WITH ROTISSERIE CHICKEN & MELTED CHEESES, HOUSE RED SAUCE AND SOUR CREAM.....17.00
126. SOMEONES MOM'S MEATLOAF - SPICY CAYENNE TOMATO GLAZE, GARLIC MASHED POTATOES, BROCCOLINI15.00

SERVICE AREA

SAN MATEO, FOSTER CITY, REDWOOD SHORES, BELMONT,
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