

TOWSON TAVERN'S

2025 Winter Restaurant Week

\$39.00

1st Course

Caesar Salad

Romaine with Parmesan Cheese, Croutons and a Creamy Caesar Dressing

Broccoli and Cheddar Soup

Topped with Colby Jack

"Off Season" Salad

Kale, Roasted Sweet Potatoes, Pickled Cranberries, Diced Pears, Red Onion, Feta Cheese, Roasted Pumpkin Seeds with Avocado Vinaigrette

Creole Scallops

Two Jumbo Scallops broiled finished with Creole Sauce over Cheesy Polenta with Pickled Corn Salad

Curry Duck Meatballs

Three Ground Duck Meatballs sautéed in Yellow Curry Sauce over Spinach, Tomato and Olives finished with Crispy Chickpeas

2nd Course

Bacon wrapped Pork Tenderloin

Pork Tenderloin wrapped in Bacon flash fried finished with Mushroom Gravy over Spiced Sweet Potato Puree served with Broccolini

Pan-Seared Grouper

Fresh Grouper pan-seared finished with Saffron Cream Sauce over Jasmine Rice and sautéed Kale Salad

Seared Duck Breast

Fresh Duck Breast seared medium, finished with Red Wine Demi over Cheesy Polenta served with Garlic Asparagus

Chicken Parmesan

Two 6oz Breasts coated with Herb Ritz Crackers, flash fried finished with tavern marinara and Parmesan Cheese over Red Skin Mashed Potatoes and Broccolini

Gulf Bayou Pasta

Jumbo Scallops and Shrimp, Crawfish, sautéed Spinach, Cherry Tomatoes, Mixed Bell Peppers, Andouille Sausage, over Fettuccini finished with Creole Sauce

3rd Course

New York Style Cheese Cake

Cookies and Cream Smith Island Cake