

# TOWSON TAVERN'S

## *2025 Summer Restaurant Week*

*\$39.00*

### 1<sup>st</sup> Course

#### **Caesar Salad**

*Romaine with Parmesan Cheese, Croutons and a Creamy Caesar Dressing*

#### **Greek Salad**

*Mixed Greens with sliced Cucumber, Red Onion, Cherry Tomatoes, Feta and Italian Vinaigrette*

#### **Baked Zucchini Sticks**

*Whole Zucchini split and roasted with Herb Butter and Mozzarella Cheese served with Marinara Sauce*

#### **Bacon wrapped Jalapeños**

*Three Jalapeños stuffed with Herb Cream Cheese wrapped in Applewood Bacon, flash fried and served with Cilantro Lime Ranch*

### 2<sup>nd</sup> Course

#### **Summer Squash Pasta**

*Sautéed Summer Zucchini, Yellow Squash and Spinach in Garlic Parmesan Sauce over Fusilli Pasta*

#### **Crispy Skin Cornish Hen**

*Whole Cornish Hen baked and finished with Green Goddess Sauce over Feta Puree served with Sautéed Zucchini*

#### **Seared Duck Breast**

*Fresh Duck Breast seared medium, finished with a warm Apple Glaze over Fenel Slaw served with Sautéed Snap Peas*

#### **Grilled Sirloin**

*12oz Sirloin grilled, finished with Compound Butter over Fried Potatoes served with Summer Corn Salad*

#### **Grilled Wahoo**

*Fresh Wahoo grilled finished with Peach Salsa over Squash Puree served with Sautéed Broccoli*

### 3<sup>rd</sup> Course

#### **New York Style Cheesecake**

#### **Raspberry Lemon Drop Cake**