

TOWSON TAVERN'S

2024 Summer Restaurant Week

\$35.00

1st Course

Caesar Salad

Romaine with Parmesan Cheese, Croutons and a Creamy Caesar Dressing

Maryland Crab Soup

Jumbo Lump and Vegetables

Watermelon and Feta Salad

Mixed Greens, Watermelon, Red Onion, Feta Cheese, Candied Walnuts, finished with Mint Balsamic Vinaigrette

Broiled Scallops

Three Jumbo Scallops broiled over an Sesame Slaw finished a sticky Hoisin Glaze, topped with Sesame Seeds

Lolli Pop Lamb Chops

Three Lolli Pop Lamb Chops grilled, over Sautéed Spinach and Blistered Tomatoes, finished with Chimichurri

2nd Course

Porterhouse Pork Chop

16oz Chop grilled to Medium Well finished with Red Wine Demi and served with Mashed Potatoes and Asparagus

Grilled Salmon

Fresh Salmon grilled, finished with Lemon Caper Butter and served with Jasmine Rice and Broccoli

Rib Eye

14oz Rib Eye grilled, finished with Rosemary Jus served with Fingerling Potatoes and Asparagus

Jerk Chicken

Braised Chicken Thighs finished with Jerk Sauce and Pineapple Salsa served with Jasmine Rice and Sautéed Spinach

Seafood Pasta

Grilled Shrimp, Jumbo Lump and Mussels over Fettuccini in a Bechamel Sauce

3rd Course

New York Style Cheese Cake

Red Wine Poached Pears

Served with Vanilla Ice Cream