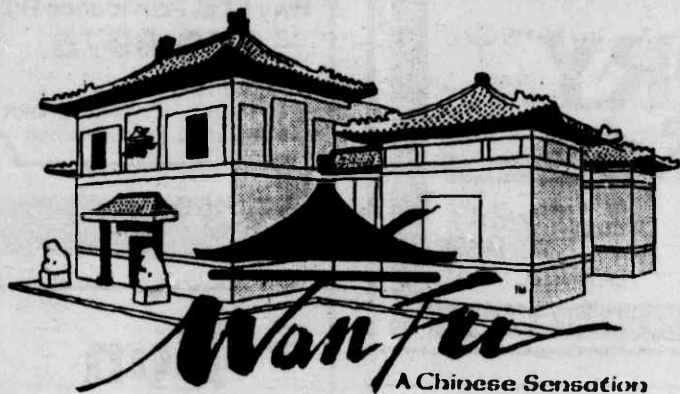


Mangione's ristorante

Anna & Roberto Mangione
serve the finest authentic
Italian cuisine, including light
summer menu selections, in a
casual, cozy Dilworth atmosphere.

1524 East Blvd.
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- Healthy Chinese favorites plus an extended menu of unusual dishes — reasonably priced • Banquet and meeting rooms
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Bon Appetit!



To Advertise
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Ask About Our
6-Month Rates

The Townhouse RESTAURANT

A Summer Menu Sampling
Seasonal and Chef's Specialties

Soup

Lobster and Silver Queen Corn Bisque with Crawfish Tails and Chives Cup 2.65
Bowl 4.25

Appetizers

Black Bean Cake with Tomato Salsa and Sour Cream 3.95
Lump Crabcake with Remoulade Sauce 3.75/7.50
Oysters Rockefeller 3.50/6.95
Fresh Angel Hair Pasta with American Sturgeon Caviar 7.95

Salads

Townhouse Salad with Vine Ripe Tomatoes 3.95
Sautéed Vermont Goat Cheese and Fresh Roasted Red Peppers with Olive Oil and Sherry Vinegar 3.50/6.95
Baby Lettuces with Grilled Vidalia Onions and Vine Ripe Tomatoes with Silver Queen Corn and Hot Bacon and Apple Cider Vinaigrette 5.95
Bibb Lettuce, Vine Ripe Tomatoes, Vidalia Onions, Blue Cheese, Olive Oil and Red Wine Vinegar 4.95

Grill Entrees

Swordfish, Shrimp and Sea Scallops with Silver Queen Corn Relish and Buerre Blanc 18.95
Norwegian Salmon with Crawfish Tails, Tomatoes and Tarragon 19.95
Black Angus New York Strip Steak with Cumin Sauce and Grilled Vidalia Onions 20.95
Rack of American Lamb with Natural Lamb Sauce, Fresh Sage, Poached Garlic and Tomatoes 24.95
Mixed Grill: Lamb Rib Chop with Natural Lamb Sauce, Fresh Sage, Poached Garlic and Tomatoes; Duck Sausage with Cabernet Glaze and Black Currants; and Semi-Boneless Quail with Garlic, Shallot and Sage Butter 24.95

Sautee Entrees

Veal Scallopine with Country Ham, Lump Crabmeat and Lemon Butter 21.95
Lump Crabcakes with Remoulade Sauce 12.50/18.95
Twin Filets of Beef Tenderloin with Crabmeat, Scallops and Bearnaise 19.95
Fresh Linguine with Shrimp, Basil, Garlic, Silver Queen Corn, Tomatoes and Parmesan Cheese 18.95
Almond Encrusted Grouper with Lemon Garlic Butter and Chives 19.95
Blackened Duck Breast with Blackberry Sauce 18.95
American Red Snapper with Capers, Tomatoes and Shitake Mushrooms 19.95

All of Our Dessert Selections Are Freshly
Prepared In Our In-House Bakery

Quoted Prices are Market and Subject to Change

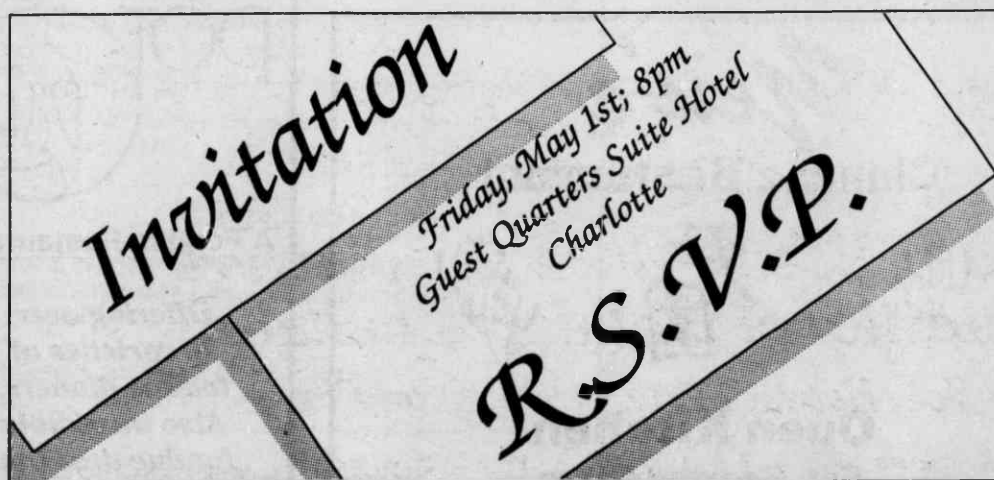
The Townhouse Restaurant features a menu that is written daily to reflect seasonal and Chef's specialties. Each day's selections are based on the freshest products available in the market place for that day. We invite you to join us in our warm, casually elegant atmosphere to enjoy our unique style of Regional American Cuisine.

Jack Z. Fulk
Chef/Owner

Open 6 pm Monday Through Saturday

335-1546
1011 Providence Road

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