

COSMOPOLITAN

Dinner Menu

Appetizers

Baja Shrimp Cocktail

Tequila-Infused Tomato, Fresh Horseradish
Avocado Relish 9.95

Chili-Lime Cured Bay Scallop Martini

Baby Greens, Organic Tomato, Lemon Twist 8.95

Crispy Calamari Strips

Spicy Tomato Sauce, Caper Mayo 8.75

Old Mission Olive Tribute

Marinated Late Harvest Olives, Olive Tapenade,
Seasonal Olive Oil 11.95

Artisan Cheese Board

Sun-Dried Fruit, Walnuts, Water Crackers 14.95

Beef Fritters

Chimichurri Pesto 9.50

House-Made Guacamole,

“Pops” Salsa, Salsa Verde, Sea Salted Chips 7.25

Slow-Roasted Carnitas Sopes

Avocado, Poblano Cream,
Toasted Pumpkin Seed 9.75

Aged Cheddar & Jack Cheese Quesadilla

Sour Cream, Salsa Roja 6.50
Add Pollo or Carne Asada 9.95

Salads

Baby Iceberg

Heirloom Tomato, Sugar-Cured Bacon, Pine Nuts,
Maytag Blue Cheese 7.95

House Salad

Baby Field Greens, Candied Walnuts, Sun-Dried
Cranberries, Balsamic-Shallot Vinaigrette 6.95

Charred Romaine Wedge

White Anchovies, Roasted Pepper, Grana Padano,
Caper Caesar Dressing 9.95

Grilled Chopped Vegetable Salad

Boston Lettuce, Queso Fresco,
Citrus-Cilantro Dressing 8.95

Additions

Chicken 3.95 Shrimp 5.95 Salmon 6.95

Soups

Ask For Daily Selection
Cup 3.95 Bowl 5.95

Beverages

Coca-Cola, Diet Coke, Sprite, Root Beer,
Dr. Pepper, Ice Tea & Lemonade 2.95
Coffee and Decaf 2.95 Hot Tea 2.95
Milk 3.95 Hot Cocoa 4.95

From The Sea

Fennel Pollen Dusted Scottish Salmon

New Potato Confit, Wilted Baby Spinach,
Orange Basil Vinaigrette 17.25

Cornmeal Crusted Sand Dabs

Wild Rice, Butternut Squash,
Tomato Basil Relish 16.95

Jumbo Shrimp Scampi

Portobello Mushroom Ravioli, Oven-Dried Tomato,
Shaved Black Truffles 17.95

Panko~Horseradish Breaded Sea Bass

Asparagus Tips, Leek Fondue, Potato Puree,
Chive Butter 18.75

Locally Caught Fish & House Made Chips

Napa Cabbage Slaw, Fig Mango Chutney,
Curry Drizzle 17.75

Roasted Capellini, Shrimp, Mussels & Clams

Linguica Sausage, Garlic, Plum Tomato,
Fried Basil 15.75

From The Land

Goat Cheese Stuffed Organic Chicken

Creamy Polenta, Wilted Greens,
Lemon Thyme Pan Jus 15.25

Apple Cider-Glazed Berkshire Pork Cheeks

Pearl Onion, Kale, Red Quinoa,
Smoked Apple-Walnut Puree 18.25

Prime Top Sirloin

Point Reyes Blue Cheese Salad, Herbed Fries,
Tarragon Béarnaise 24.00

Angus Flat Iron Steak

Baby Potatoes, Onion Rings, Asparagus,
Chimichurri Pesto 20.50

Espresso Braised Kobe Short Rib

Smashed Potatoes, Root Vegetables,
Cabernet Reduction 17.95

Marinated Natural Pork T-Bone

Acorn Squash, Arugula, Truffle Fingerlings,
Bourbon Sauce 21.25

Desserts

Seasonal Gelato Trio

Award Winning Cinnamon Churros

Cardamom Spiced Carrot Cake Pop-over

Lemon Meringue Martini

Campfire S'More

Preserved Cherry Bread-Pudding

Pot de Crème Trio

6.95

Lite Meals

Pork Confit

White Corn Polenta, Arugula Salad 10.25

Old Town Cosmo Burger

Grilled Red Onion, Cheddar Cheese,
House-Made Pickle, Herbed Fries 12.95

Steamed Mussels & Clams

Linguica Sausage, Roasted Garlic, Stewed Tomato,
Toasted Focaccia 13.50

Old Town Mexican Favorites

Old Town Favorites are served with Mexican Rice,
Black Charro Beans & your choice of Tortillas

Lemon Onion Scented Pollo Asado 9.95

Marinated Sirloin Steak Asada & Nopales 17.25

Combo Pollo & Carne Asado 15.95

Orange, Cinnamon & Chili Braised Carnitas 11.95

Slow-Cooked Pork Chile Verde

Tomatillo Salsa 13.95

Traditional Enchiladas

Choice of Red Chile or Green Tomatillo Sauce

Aged Cheddar & Jack Cheese 10.95

Chipotle Chicken 12.95

Spicy Garlic Shrimp 15.95

Traditional Old Town

Taco & Burrito Plates

Carne Asada 14.50 Pollo Asado 10.50

Fried Cod 11.50 Garlic Shrimp 15.95

Grilled Salmon or Sea Bass 14.25

Combo Plates

Choose any two of the
tacos or enchiladas above. 15.95

Cosmo Fajitas

Tri-Colored Peppers, Onions, Tomato, Avocado

Pollo Asada 9.25 Carne Asada 15.75

Garlic Shrimp 13.95

Root Beer Brined Chicken Chile Relleno

Black Bean & White Corn Salad, Crème Fraiche,
Avocado Vinaigrette 14.95

Aged Cheddar & Jack Cheese 13.95

1855

Historically Fine Angus Beef

We proudly serve 1855 Black Angus
brand beef which derives from
heritage angus cattle and is known for
excellent quality, fine marbling and
exceptional flavor.