

CITY CELLAR

AMERICAN MODERN

RESTAURANT WEEK MENU \$29.95

SUNDAY APRIL 26 - SUNDAY MAY 3
(SATURDAY UNTIL 7PM)

STARTERS

CHOOSE ONE

Mushroom & Onion Soup

Pinot Grigio, House Croutons, Asiago

Mixed Green Salad

Sherry Vinaigrette, Brick Oven Croutons

Hoisin Sticky Wings

Ginger Honey, White Sesame, Scallion

Thai Mussels ♦ (add \$3)

Coconut Broth, Vine Ripe Tomato, Cilantro

Wagyu Sliders (add \$3)

Horseradish Havarti, Chipotle Mayo, Boston Lettuce

Tomato Basil Bisque

Parmigiano Croutons

Caesar Salad

Grana Padano, Brick Oven Croutons

Chickpea Hummus

Eggplant Caponata, Feta, Mediterranean Olive, Crispy Lavosh

Burrata Caprese ♦ (add \$3)

Beefsteak Tomato, Pistachio Pesto, Organic Olive Oil

Ahi Tuna Tartar (add \$3)

Avocado, Citrus Vinaigrette, Mache, Spiced Crema, House Chips

ENTRÉES

CHOOSE ONE

Burrata Spaghetti

Vodka Sugo, Baby Spinach, Heirloom Egg Spaghetti

City Cellar Burger

Grafton Cheddar, Tomato Jam, Caramelized Onion, Boston Lettuce, Hand Cut Fries

Black Truffle Pizza

Taleggio, Caramelized Onion, Wild Mushroom, Baby Arugula

Free Range Chicken ♦

Haricot Vert, Boursin Mash Potato, Roasted Garlic Jus

Long Island Duck Breast ♦ (add \$5)

Swiss Chard, Roasted Cauliflower Purée, Confit, Amarena Cherry

Veal Milanese (add \$5)

Avocado, Cherry Tomato, Baby Zucchini, Coach Farms Goat Cheese, Arugula

Rigatoni Bolognese

Braised Short Rib, Baby Mushrooms, Parmigiano

Steak Frites ♦

Prime Flat Iron, Half & Half Fries, Black Truffle Aioli

Maple Glazed Salmon ♦

Anjou Pear, Purple Cabbage Slaw, Sweet Potato Purée, Candied Walnuts

Sesame Crusted Tuna (add \$7)

Smashed Avocado, Coconut Ginger, Asian Slaw, Sweet Soy, Crispy Wonton

Sea Scallop & Gulf Shrimp (add \$7)

Corn Risotto, Black Trumpet Mushroom, Yuzu Apricot Coulis, Chives

Horseradish Crusted Filet Mignon (add \$10)

Mashed Potatoes, Grilled Asparagus, Crispy Onions, Glace De Veau

DESSERT

CHOOSE ONE

Coffee & Tea Included

Flourless Chocolate Cake ♦

NY Style Cheesecake

Tartufo (add \$3)

Selection of Biscotti

Ice Cream or Sorbet ♦

Seasonal Berries (add \$3)

WINE

BY THE GLASS

Sauvignon Blanc: Oyster Bay (add \$5)

Cabernet Sauvignon: Barosa (add \$5)

♦ Gluten-Free Item

Tax & Gratuity Not Included. Can Not Be Combined.