

# CITY CELLAR

## AMERICAN MODERN

### RESTAURANT WEEK MENU \$29.95

SUNDAY JANUARY 26 - SUNDAY FEBRUARY 2  
(SATURDAY UNTIL 7PM)

#### STARTERS

CHOOSE ONE

##### Mushroom & Onion Soup

Pinot Grigio, House Croutons, Asiago

##### Mixed Green Salad

Sherry Vinaigrette, Brick Oven Croutons

##### Burrata Caprese ♦ (add \$3)

Beefsteak Tomato, Pistachio Pesto, Organic Olive Oil

##### Thai Mussels ♦ (add \$3)

Coconut Broth, Vine Ripe Tomato, Cilantro

##### Filet Mignon Sliders (add \$5)

Baby Arugula, Gruyere, Caramelized Onion, Truffle Aioli

##### Hoisin Sticky Wings

Ginger Honey, White Sesame, Scallion

##### Caesar Salad

Grana Padano, Brick Oven Croutons

##### Chickpea Hummus

Eggplant Caponata, Feta, Mediterranean Olive, Crispy Lavosh

##### Ahi Tuna Tartar (add \$3)

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

##### Charred Octopus ♦ (add \$5)

Chorizo Vinaigrette, Smashed Avocado, Yukon Potato, Frisee

#### 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 Brick Chicken ♦

Haricot Vert, Boursin Mash Potatoes, Roasted Garlic Jus

##### Veal Milanese (add \$5)

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

##### Double "R" Ranch Shortrib (add \$5)

Creamed Swiss Chard, Fingerling Potato, Black Truffle Butter

##### Rigatoni Bolognese

Braised Short Rib, Baby Mushrooms, Parmigiano

##### Prime Flat Iron ♦

Yukon Potato, Romesco Sauce, Herb Chimichurri, Shaved Fennel Salad

##### 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

##### Seasonal Berries ♦ (add \$3)

##### Selection of Biscotti

##### Ice Cream or Sorbet ♦

##### Amarena Cherry Tartufo ♦ (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.