

# CITY CELLAR

AMERICAN MODERN

## RESTAURANT WEEK MENU \$37.00

SUNDAY JANUARY 29 - SUNDAY FEBRUARY 5

(AVAILABLE FOR DINE-IN & TO-GO. SATURDAY UNTIL 7PM)

### STARTERS

CHOOSE ONE

#### Mixed Green Salad

Sherry Vinaigrette, Brick Oven Croutons

#### Honey Sriracha Wings

Micro Celery, White Sesame

#### Burrata Caprese ♦ (add \$3)

Beefsteak Tomato, Pistachio Pesto, Organic Olive Oil

#### Stewed Meatballs (add \$3)

Whipped Ricotta, Basil, Olive Oil

#### Caesar Salad

Grana Padano, Brick Oven Croutons

#### Roasted Tomato Bisque

Parmigiano, Croutons

#### Thai Mussels ♦ (add \$3)

Coconut Milk, Cilantro, Scallion, Caramelized Pineapple

#### Charred Octopus ♦ (add \$6)

Avocado Salsa Verde, Smashed Yukon,  
Chorizo Vinaigrette

### ENTRÉES

CHOOSE ONE

#### Prime Flat Iron ♦

Roasted Garlic Mash, Haricot Vert, Roasted Carrot

#### Free Range Chicken ♦

Haricot Vert, Roasted Garlic Mash, Herb Jus

#### Veal Milanese

Baby Arugula, Cherry Peppers, Roasted Tomato,  
Lemon Vinaigrette

#### Lobster Carbonara (add \$6)

Applewood Smoked Bacon, Snap Peas, Wild Mushroom

#### Braised Shortrib (add \$6)

Black Truffle Butter, Fingerling Potato,  
Creamed Swiss Chard, Black Garlic Bordelaise

#### Rigatoni Bolognese

Braised Short Rib, Baby Mushrooms, Parmigiano

#### Gulf Shrimp

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

#### Maple Glazed Salmon ♦

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

#### Grilled Branzino ♦ (add \$6)

Lemon Potatoes, Gigante Beans, Capers, Dill Remoulade

#### Double "R" Ranch Filet Mignon ♦ (add \$8)

Sweet Potato & Brussels Sprout Hash, Bacon Jam, Truffle Aioli

### DESSERT

CHOOSE ONE

#### Carrot Cake

#### NY Style Cheesecake

#### Ice Cream or Sorbet ♦

#### Baked Apple Pie (add \$3)

### WINE

\$10 PER GLASS

#### Pinot Grigio: Riff

#### Sauvignon Blanc: Matua

#### Pinot Noir: Prophecy

#### Malbec: La Terre

### COCKTAILS

\$10 PER COCKTAIL

#### Margarita

#### Cosmo