

CITY CELLAR

AMERICAN MODERN

RESTAURANT WEEK MENU \$29.95

SUNDAY NOVEMBER 3 - SUNDAY NOVEMBER 10
(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)

Sauvignon Blanc: Oyster Bay (add \$5)

Cabernet Sauvignon: Barosa (add \$5)

♦ Gluten-Free Item

Tax & Gratuity Not Included. Can Not Be Combined.

WINE
BY THE GLASS