

CITY CELLAR

AMERICAN MODERN

RESTAURANT WEEK MENU \$35.00

SUNDAY APRIL 25 - SUNDAY MAY 2

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

STARTERS

CHOOSE ONE

Chickpea Hummus

Eggplant Caponata, Feta, Mediterranean Olive, Crispy Pita

Mixed Green Salad

Sherry Vinaigrette, Brick Oven Croutons

Wagyu Beef Sliders

Horseradish Havarti, Chipotle Mayo, Boston Lettuce

Burrata Caprese ♦ (add \$3)

Beefsteak Tomato, Pistachio Pesto, Organic Olive Oil

Sriracha Honey Wings

Smoked Bleu Ranch, Celery Leaf, White Sesame

Caesar Salad

Grana Padano, Brick Oven Croutons

Thai Mussels ♦ (add \$3)

Coconut Broth, Vine Ripe Tomato, Cilantro

Lump Crabcake (add \$3)

Frisee & Shaved Asparagus, Roasted Tomato Jam, Dijon Lemon Mouseline

ENTRÉES

CHOOSE ONE

City Cellar Burger

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

Prime Flat Iron ♦

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

Free Range Brick Chicken ♦

Haricot Vert, Boursin Mash Potatoes, Roasted Garlic Jus

Long Island Dusk Breast (add \$5)

Brussel Sprouts, Duck Confit, Carrot Ginger Puree, Orange Ponzu Sauce

Rigatoni Bolognese

Braised Short Rib, Baby Mushrooms, Parmigiano

Maple Glazed Salmon ♦

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

Sesame Crusted Asian Tuna Salad

Edamame, Red & Savoy Cabbage, Bean Sprout, Crispy Wonton, Peanut Soy Dressing

Sea Scallop & Gulf Shrimp (add \$5)

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

DESSERT

CHOOSE ONE

Coffee & Tea Included

Flourless Chocolate Cake ♦

NY Style Cheesecake

Ice Cream or Sorbet ♦

Amarena Cherry Tartufo ♦ (add \$3)

WINE

BY THE GLASS

\$8 PER GLASS

Pinot Grigio: Alto Vento

Rose: Sambucese

Pinot Noir: Veramonte

Cabernet Sauvignon: Barossa

♦ Gluten-Free Item

Tax & Gratuity Not Included. Can Not Be Combined.