

CITY CELLAR

AMERICAN MODERN

RESTAURANT WEEK MENU \$37.00

SUNDAY APRIL 23 - SUNDAY APRIL 30

(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

Wagyu Brisket Egg Rolls (add \$3)

Wild Mushroom, Caramelized Onion, Gruyere, Au Jus

Jumbo Lump Crab Cake (add \$6)

Cherry Tomato, Shaved Fennel,

Cucumber Dill Remoulade

Caesar Salad

Grana Padano, Brick Oven Croutons

Burrata Caprese ♦

Beefsteak Tomato, Basil, Organic Olive Oil

Steak Tacos ♦ (add \$3)

Cucumber Salsa, Red Onion, Cilantro

Charred Octopus ♦ (add \$6)

Avocado Salsa Verde, Smoked 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

Grilled Branzino ♦ (add \$6)

Lemon Potatoes, Gigante Beans,

Capers, Dill Remoulade

Sea Scallop and Gulf Shrimp (add \$8)

Corn Risotto, Black Trumpet Mushroom,

Yuzu Apricot Coulis, Chives

Rigatoni Bolognese

Braised Short Rib, Baby Mushrooms, Parmigiano

Spring Pea Ravioli

Crispy Prosciutto, Yellow Squash, Asparagus, Pea Tendril

Maple Glazed Salmon ♦

Anjou Pear, Purple Cabbage Slaw, Sweet Potato Purée,

Candied Walnuts

Braised Shortrib (add \$6)

Black Truffle Butter, Fingerling Potato,

Creamed Swiss Chard, Black Garlic Bordelaise

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 ♦

S'mores Sundae (add \$3)

WINE

\$10 PER GLASS

Pinot Grigio

Sauvignon Blanc

Cabernet Sauvignon

Malbec

COCKTAILS

\$10 PER COCKTAIL

Margarita

Frozen Mango Margarita

Cosmo

Frozen Passionfruit Mojito