## CITY CELLAR AMERICAN MODERN

## **RESTAURANT WEEK MENU \$39.00**

## SUNDAY, APRIL 7 - SUNDAY, APRIL 14

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



**Caesar Salad** Grana Padano, Brick Oven Croutons

Honey Sriracha Wings Micro Celery, White Sesame, Smoked Blue Cheese

**Chipotle Shrimp Tacos \*** Smashed Avocado, Charred Pineapple Salsa, Cilantro

**Jumbo Lump Crab Cake (add \$3)** Cherry Tomato, Shaved Fennel, Cucumber Dill Remoulade



Prime Flat Iron \* Roasted Garlic Mash, Haricot Vert, Roasted Carrot

Free Range Chicken \* Haricot Vert, Country Style Mash, Herb Jus

**Jumbo Gulf Shrimp** Corn Risotto, Black Trumpet Mushroom, Yuzu Apricot Coulis, Chives

**Berkshire Pork Chop \* (add \$6)** Roasted Garden Peppers, Cippolini Onion, Lemon Potatoes, Rosemary Jus

Whole Branzino \* (add \$6) Baby Arugula, Lemon Potato, Herb Vinaigrette, Charred Lemon

**Caramelized Banana Donuts** 



CHUUSE UNE

**WINE** \$10 PER GLASS



Pinot Grigio Rose

**NY Style Cheesecake** 

Red Sangria Frozen Espresso Martini **Garden Salad** • Mesculin, Cherry Tomato, Cucumber, Red Onion, Sherry Vinaigrette

Roasted Garlic Hummus Tomato & Cucumber, Crumbled Feta, Za'atar Flatbread

**General Tso's Pork Meatballs** Coconut Slaw, Crispy Wonton Shell, Scallion, White Sesame

Wagyu Brisket Egg Rolls (add \$3) Wild Mushroom, Caramelized Onion, Gruyere, Horseradish Aioli

**Rigatoni Bolognese** Braised Short Rib, Baby Mushrooms, Parmigiano

Potato Gnocchi Burrata, Blistered Tomato, Basil, Lemon Breadcrumb

Maple Glazed Salmon \* Anjou Pear, Purple Cabbage Slaw, Sweet Potato Purée, Candied Walnuts

**Braised Shortrib (add \$6)** Herb Boursin Mash, Wild Mushroom, Asparagus, Buttermilk Fried Onion

Prime Hanger Steak (add \$6) Creamed Spinach, Truffle Fries, Bacon Jam

Ice Cream or Sorbet \* S'mores Sundae (add \$3)

Cabernet Sauvignon Pinot Noir

Lychee Martini Frozen Mango Margarita