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