

CITY CELLAR

AMERICAN MODERN

RESTAURANT WEEK MENU \$35.00

SUNDAY APRIL 24 - SUNDAY MAY 1

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

STARTERS

CHOOSE ONE

Mixed Green Salad

Sherry Vinaigrette, Brick Oven Croutons

Burrata Caprese ♦ (add \$3)

Beefsteak Tomato, Pistachio Pesto, Organic Olive Oil

Charred Octopus ♦ (add \$6)

Avocado Salsa Verde, Smashed Yukon,
Chorizo Vinaigrette

Caesar Salad

Grana Padano, Brick Oven Croutons

Chickpea Hummus

Eggplant Caponata, Feta, Mediterranean Olive, Crispy Pita

Thai Mussels ♦ (add \$3)

Coconut Broth, Vineripe Tomato, Scallion

ENTRÉES

CHOOSE ONE

Roasted Cauliflower Ravioli

Blistered Cherry Tomato, Asparagus,
Lemon Buerre Blanc

Prime Flat Iron ♦

Roasted Garlic Mash, Haricot Vert, Roasted Carrot

Free Range Brick Chicken ♦

Haricot Vert, Boursin Mash Potatoes,
Roasted Garlic Jus

Double "R" Ranch Shortrib (add \$6)

Black Truffle Butter, Fingerling Potato,
Creamed Swiss Chard, Black Garlic Bordelaise

Whole Branzino ♦ (add \$6)

Roasted Lemon Potato, Gigante Beans,
Dill Remoulade, Cherry Tomato, Capers

Maple Glazed Salmon ♦

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

Rigatoni Bolognese

Braised Short Rib, Baby Mushrooms, Parmigiano

Chopped Chicken Salad

Farro, Red Quinoa, Garden Vegetables,
Shredded Romaine, Creamy Herb Dressing

Gulf Shrimp (add \$5)

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

Petite Filet Mignon (add \$12)

Grilled Asparagus, Potatoe Lasagna,
Crispy Onion, Bordelaise

DESSERT

CHOOSE ONE

Carrot Cake

NY Style Cheesecake

Ice Cream or Sorbet ♦

Amarena Cherry Tartufo ♦ (add \$3)

WINE

BY THE GLASS

\$10 PER GLASS

Pinot Grigio: Banfi Le Rime

Reisling: Houge

Pinot Noir: Veramonte

Malbec: Ique

♦ Gluten-Free Item

Tax & Gratuity Not Included. Can Not Be Combined.