

# CITY CELLAR

## AMERICAN MODERN

### RESTAURANT WEEK MENU \$35.00

SUNDAY NOVEMBER 7 - SUNDAY NOVEMBER 14

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

#### STARTERS

CHOOSE ONE

##### Roasted Tomato Bisque

Parmigiano, Focaccia Croutons, Fresh Herbs

##### Mixed Green Salad

Sherry Vinaigrette, Brick Oven Croutons

##### Burrata Caprese ♦ (add \$3)

Beefsteak Tomato, Pistachio Pesto, Organic Olive Oil

##### Caesar Salad

Grana Padano, Brick Oven Croutons

##### Chickpea Hummus

Eggplant Caponata, Feta, Mediterranean Olive, Crispy Pita

##### Applewood Smoked Bacon (add \$3)

Vermont Maple Glaze, Baby Arugula, Shaved Manchego, Honey Vinaigrette

#### ENTRÉES

CHOOSE ONE

##### Ricotta Gnocchi

Fennel Sausage, Blistered Cherry Tomato, Broccoli Rabe, Calabrian Chili Butter

##### Prime Flat Iron ♦

Half and Half Fries, Truffle Aioli

##### Free Range Brick Chicken ♦

Haricot Vert, Boursin Mash Potatoes, Roasted Garlic Jus

##### Double "R" Ranch Shortrib (add \$5)

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

##### 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

##### Carrot Cake ♦

##### NY Style Cheesecake

##### Ice Cream or Sorbet ♦

##### Amarena Cherry Tartufo ♦ (add \$3)

#### WINE

BY THE GLASS

\$10 PER GLASS

**Pinot Grigio: Alto Vento**

**Reisling: Hogue**

**Pinot Noir: Veramonte**

**Merlot: Sambucese**

♦ Gluten-Free Item

Tax & Gratuity Not Included. Can Not Be Combined.