

# CITY CELLAR

AMERICAN MODERN

## RESTAURANT WEEK LUNCH MENU

SELECT TWO COURSES \$24.00 • ADD A THIRD COURSE +5

SUNDAY, OCTOBER 27 - SUNDAY, NOVEMBER 3

(AVAILABLE FOR DINE-IN & TO-GO)

### STARTERS

CHOOSE ONE

#### Tomato Bisque

Parmigiano, Croutons, Italian Parsley

#### Anitpasta Salad ♦

Shaved Romaine, Sopressata, Roasted Pepper,  
Red Wine Vinaigrette

#### Caesar Salad

Grana Padano, Brick Oven Croutons

#### Roasted Garlic Hummus

Tomato & Cucumber, Crumbled Feta, Za'atar Flatbread

### ENTRÉES

CHOOSE ONE

#### Cranberry Chicken Salad Sandwich

Buttery Croissant, Roma Tomato,  
Boston Lettuce, Walnuts

#### Shrimp Risotto

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

#### Free Range Chicken ♦

Haricot Vert, Country Style Mash, Herb Jus

#### Signature Burger

Grafton Cheddar, Tomato Jam,  
Caramelized Onion, Boston Lettuce

#### Rigatoni Bolognese

Braised Short Rib, Baby Mushrooms, Parmigiano

#### Prime Flat Iron ♦

Roasted Garlic Mash, Haricot Vert, Roasted Carrot

### DESSERT

CHOOSE ONE

#### Caramelized Banana Donuts

NY Style Cheesecake

#### Ice Cream or Sorbet ♦

S'mores Sundae (add \$3)

### WINE

\$10 PER GLASS

#### Pinot Grigio

Chardonnay

#### Cabernet Sauvignon

Pinot Noir

### COCKTAILS

\$10 PER COCKTAIL

#### Classic Margarita

White Peach Sangria

#### Lychee Martini

Espresso Martini

# CITY CELLAR

AMERICAN MODERN

## RESTAURANT WEEK MENU \$39.00

SUNDAY, OCTOBER 27 - SUNDAY, NOVEMBER 3

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

### STARTERS

CHOOSE ONE

#### Tomato Bisque

Parmigiano, Croutons, Italian Parsley

#### Honey Sriracha Wings

Micro Celery, White Sesame

#### Pork Carnitas Tacos ♦

Chicharron, Cilantro, White Onion, Pineapple

#### Charred Octopus (add \$3)

Lemon Potato, Mixed Olives, Fennel,  
Red Onion, Chimichurri

#### Caesar Salad

Grana Padano, Brick Oven Croutons

#### Roasted Garlic Hummus

Tomato & Cucumber, Crumbled Feta, Za'atar Flatbread

#### Dry-Aged Beef Empanadas

Grafton Cheddar, Poblano Crema, Cilantro

#### Wagyu Beef Sliders (add \$3)

Bacon Jam, Truffle Aioli, Baby Arugula, Gruyere

### ENTRÉES

CHOOSE ONE

#### 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)

Maple Carrot Puree, Broccoli Rabe,  
Apple Compote, Apple Cider Jus

#### Sesame Crusted Ahi Tuna (add \$6)

Smashed Avocado, Crispy Wonton, Coconut Rice,  
Asian Slaw, Sweet Soy

#### Rigatoni Bolognese

Braised Short Rib, Baby Mushrooms, Parmigiano

#### Butternut Squash Ravioli

Beechwood Mushroom, Brown Butter Sage, Toasted Hazlenut

#### Maple Glazed Salmon ♦

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

#### Braised Shortrib (add \$6)

Herb Boursin Mash, Shiitake Mushroom, Asparagus,  
Buttermilk Fried Onions

#### Long Island Duck Breast (add \$6)

Roasted Brussels Sprouts, Duck Confit,  
Acorn Squash Puree, Amarena Cherry Jus

### DESSERT

CHOOSE ONE

#### Caramelized Banana Donuts

#### NY Style Cheesecake

#### Ice Cream or Sorbet ♦

#### S'mores Sundae (add \$3)

### WINE

\$10 PER GLASS

#### Pinot Grigio

#### Chardonnay

#### Cabernet Sauvignon

#### Pinot Noir

### COCKTAILS

\$10 PER COCKTAIL

#### Classic Margarita

#### White Peach Sangria

#### Lychee Martini

#### Espresso Martini