

# CITY RESTAURANT WEEK 2019



## \$15 LUNCH MENU

### APPETIZER

*Choice of one:*

Mixed Green Salad

Caesar Salad

Roasted Tomato Bisque Soup

### ENTRÉE:

*Choice of one:*

Steak House

*twin petite filets, steak fries,  
small wedge salad with bacon, blue cheese dressing, red onion, cherry tomatoes*

Wild Isles Salmon

*roasted asparagus & fingerling potatoes, lemon vinaigrette*

Crab Cake Sandwich

*CI signature crab cake on brioche bun with lettuce & tomato,  
house made tartar, served with homemade chips*

\*MENU SUBJECT TO CHANGES/AVAILABILITY

Please alert your server of any food allergies as all ingredients on our menu are not listed. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. 20% Gratuity is added to all parties of six or more.

# CITY RESTAURANT WEEK 2019



## \$35 DINNER MENU

### APPETIZER

Choice of one:

#### CHERRY & PISTACHIO SALAD

*baby gem lettuce, fresh burrata, fresh herbs, red wine cherries,  
pistachios, buttermilk pistachio dressing*

#### CAESAR SALAD

*romaine lettuce, garlic croutons, parmesan*

#### BANG BANG TUNA SALAD

*sesame seared tuna, frisee & arugula, cherry tomatoes,  
edamame & mushrooms, sesame soy vinaigrette,  
firecracker mayo, crispy wontons*

#### CI CRAB CAKE

*salt & vinegar potatoes, spring slaw, fancy tartar*

#### OCTOPUS A LA PLANCHA

*spicy chorizo bolognese, shrimp,  
sweet potato & squid ink gnocchi*

#### SPRING VEGETABLE SOUP

*scallions*

#### SHORTBREAD CRUSTED BRIE

*strawberry puree, arugula, candied pecans & strawberry salad*

### ENTRÉE

Choice of One:

#### FAROE ISLAND SALMON

*asparagus & mushroom risotto, asparagus puree, shaved asparagus salad*

#### RIB EYE STEAK FRITE

*16 oz bone-in grilled Cowboy cut ~ fatty but delicious ~ bordelaise butter, house cut french fries, red wine reduction*

#### PORK CHOP PARM

*breaded bone in pork chop, fresh mozzarella, marinara, basil oil, balsamic reduction*

#### SPRING CHICKEN CACCIATORE

*roasted mushrooms, caramelized cipolini onions & broccoli rabe, pearl pasta, green olives, rosemary & garlic tomato broth*

#### MAPLE, BOURBON & BLACK PEPPER BEEF SHORT RIB

*dry rubbed and 18 hour slow smoked, cheddar roasted broccoli, campfire potatoes*

#### SPRING "SURF & TURF"

*scallops & tender veal, favas, marinated strawberries & crispy potatoes, black pepper whipped goat cheese*

#### WILD STRIPED BASS

*chorizo, mussels, shrimp & potatoes, white wine broth, spicy red pepper puree*

### DESSERT

Choice of One:

#### PETITE 'ODE TO CHARCOAL PIT SUNDAE'

*whipped cream, wet walnuts, vanilla ice cream,  
hot fudge & caramel sauce*

#### COCONUT TRES LECHES

*coconut milk soaked sponge cake,  
chipotle milk caramel,  
coconut brittle & tropical fruit salsa*

#### MOCHA CRÈME BRULÉE

*chocolate-coffee custard,  
espresso bark, whipped cream*