

# BRANDYWINE VALLEY RESTAURANT WEEK 2019



## \$15 LUNCH MENU

### APPETIZER

*Choice of one:*

Mixed Green Salad

Caesar Salad

Roasted Tomato Bisque Soup

### ENTRÉE:

*Choice of one:*

Filet Mignon Sandwich

*sauteed onions, provolone cheese, hot peppers, served on brioche bun*

Wild Isles Salmon

*roasted asparagus & fingerling potatoes, lemon vinaigrette*

Veal Milanese

*classic Italian cutlet, arugula, tomato & mozzarella salad, aged balsamic, garden basil*

**\*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.



# BRANDYWINE VALLEY RESTAURANT WEEK 2019

## \$35 DINNER MENU

### 1<sup>st</sup> COURSE:

*Choice of One:*

#### ARUGULA SALAD

*marinated strawberries, candied pecans, pickled red onions,  
fresh and aged goat cheese, strawberry-balsamic dressing*

#### CAESAR SALAD

*romaine lettuce, garlic croutons, parmesan*

#### GRANDMA'S PIEROGIES

*cheese & potato pierogies, caramelized onions,  
bacon crumble & loaded sour cream*

#### CHILLED SESAME CRUSTED AHI TUNA

*seared rare tuna, asian vegetables, edamame & Asian noodles,  
chilled wasabi broth, spicy bang bang mayo*

#### TOASTED RICOTTA GNOCCHI

*roasted corn, cherry tomatoes & wild mushrooms  
truffle corn cream*

#### MEATBALL TOAST

*marinara, provolone, mozzarella & parmesan, garlic bread*

### ENTRÉES:

*Choice of One:*

#### CI SIGNATURE CRAB CAKES

*salt & vinegar fingerling potatoes, tangy crab fat slaw, fancy tartar sauce*

#### COWBOY CUT PORK CHOP

*celeriac & apple puree, roasted brussels, apple celery slaw, cider scented pork jus*

#### SEARED DIVER SCALLOPS

*end-of-summer vegetables, shrimp and crab succotash. shellfish nage*

#### GRILLED RIB EYE

*16 oz bone-in ~ fatty but delicious ~ garlicky roasted broccoli, crispy salt roasted fingerlings*

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

*dry rubbed and 18 hour slow smoked, creamed corn, campfire fingerling potatoes*

#### SEARED WILD ISLES SALMON

*corn, leek and tomato risotto, sweet corn cream*

#### VEAL MILANESE

*classic Italian cutlet, arugula, tomato & mozzarella salad, aged balsamic, garden basil*

#### STEAK HOUSE DELUXE

*twin petite filet medallions, small wedge salad with blue cheese dressing, red onion, cherry tomatoes, bacon "croutons,"  
steak fries, beef demi glaze*

### DESSERT

*Choice of One:*

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

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

#### CHEF'S CHOICE

*seasonal selection*

#### PECAN PIE

*butter pecan ice cream*

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