

CCD RESTAURANT WEEK

JANUARY 21 - FEBRUARY 3

DINNER **\$45** THREE COURSES

Beverages, tax and gratuity are not included.

STARTER

CHEESESTEAK EGGROLLS

Sweet & Spicy Chili Sauce, Honey Mustard

ICEBERG LETTUCE WEDGE ^{GS}

Hickory-Smoked Bacon Crumbles, Tomatoes, Blue Cheese Dressing

THE GRILLE SALAD

Cherry Tomatoes, Carrot, Butcher-Cut Bacon, Garlic Croutons, Vinaigrette

BUTTERNUT SQUASH BISQUE [†]

Maple Mascarpone, Roasted Pumpkin Seeds, Chili Crunch Oil

DEL'S DEVEILED EGGS

Egg White, Whipped Egg Yolks, Pickled Cherry Peppers, Bacon Vinaigrette, Dijon

ENTRÉE

LEMON DILL SALMON* ^{GS}

Roasted Asparagus, Lemon Dill Aioli

ROASTED CHICKEN ^{GS}

Half Chicken, Caper Chimichurri, Hand-Mashed Gold Potatoes

HERITAGE PORK CHOP* ^{GS}

14 oz Broiled Bone-In Pork Chop, Braised Tuscan Kale, Chickpeas, Sweet Vermouth Broth, Chili Crunch Oil

FILET MIGNON* 6 oz ^{GS}

DESSERT

CARAMEL POT DE CRÈME [‡]

Maldon Salted Caramel, Butterscotch, Whipped Cream

NEW YORK STYLE CHEESECAKE [‡]

Brûléed Sugar, Caramel Sauce

FLOURLESS CHOCOLATE TORTE ^{† ‡}

Pecan Crust, Fresh Raspberry Sauce, Fresh Raspberry, Whipped Cream

FEATURED BEVERAGE

WINTER MARGARITA

Tres Generaciones Plata Tequila, Pomegranate Juice, Monin Vanilla Spice Syrup, Fresh Lime Juice 15

[‡] VEGETARIAN ^{GS} GLUTEN-SENSITIVE [†] ITEM CONTAINS NUTS

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy. **Wine on Tap.

