



**Center City District  
Restaurant Week 2023  
Dinner Menu  
\$45**

**January 21 – February  
3, 2024**

**FIRST COURSE choice of:**

**CAESAR SALAD** grated parmigiano reggiano, croutons, asiago cheese crisp

**BABY GREENS** dried cherries, feta, toasted pine nuts, honey balsamic vinaigrette

**CLAM CHOWDER**

**MAIN COURSE choice of:**

**MAPLE GLAZED GRILLED SALMON** bourbon maple glaze, whipped yukon gold potatoes, grilled asparagus

**FRENCH CREOLE ORECCHIETTE** blackened shrimp & chicken, tasso ham, tomatoes, spinach, ancho chili butter

**MISO GLAZED SEA BASS** wok-style broccolini, sticky rice

**FILET MEDALLIONS\*** center-cut twin filet medallions, rosemary demi-glace, yukon mashed potatoes, seasonal vegetable

**SEAFOOD MIXED GRILL** shrimp, scallop, salmon, crab cake, whipped yukon gold potatoes, broccolini with lemon gremolata

**THIRD COURSE choice of:**

**VANILLA BEAN CRÈME BRÛLÉE** raspberries

**MIXED FRESH BERRIES** crème anglaise

**CHOCOLATE VELVET CAKE** chocolate mousse, chocolate ganache, raspberry ice cream

**FEATURED HANDCRAFTED COCKTAIL**

**MANGO TANGO** Tres Generaciones Plata Tequila, Ancho Reyes Chili Liqueur, mango, lime, Tajin rim, Dos Hombres Mezcal mist 16

<sup>†</sup> We use nuts and nut based oils in our menu items. If you are allergic to nuts or any other food, please let us know.

\*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

*Restaurant Week Menu available 1/21/2024 – 2/3/2024, while supplies last. Dine-in or carryout. Not valid for delivery or online ordering. Exact offerings subject to change based on availability. Not valid with happy hour, or any other discount or promotion.*