CCD RESTAURANT WEEK
JANUARY 19 - FEBRUARY 1, 2025

DINNER $60 THREE COURSES
Beverages, tax and gratuity are not included.

STARTER

CHEESESTEAK EGGROLLS
Sweet & Spicy Chili Sauce, Honey Mustard

ICEBERG LETTUCE WEDGE
Hickory-Smoked Bacon Crumbles, Tomatoes, Blue Cheese Dressing

THE GRILLE SALAD
Cherry Tomatoes, Carrot, Butcher-Cut Bacon, Garlic Croutons, Vinaigrette

THAI PORK MEATBALLS †
Peanut Sauce, Asian Slaw, Soy, Lime, Ginger

DEL'S DEVILED EGGS
Egg White, Whipped Egg Yolks, Pickled Cherry Peppers, Bacon Vinaigrette, Dijon

ENTRÉE

LEMON DILL SALMON*
Roasted Asparagus, Lemon Dill Aioli

ROASTED CHICKEN
Half Chicken, Caper Chimichurri, Hand-Mashed Gold Potatoes

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

FILET MIGNON* 8 oz

DESSERT

NEW YORK STYLE CHEESECAKE
Brûléed Sugar, Caramel Sauce

FLOURLESS CHOCOLATE TORTE†
Pecan Crust, Fresh Raspberry Sauce, Fresh Raspberry, Whipped Cream

NUTELLA BREAD PUDDING †
Vanilla Bean Ice Cream

BEVERAGES

SMOKED OLD FASHIONED 16
Jim Beam Black, Turbinado Syrup, Angostura Bitters, Orange Bitters

RASPBERRY ROSE MULE 16
Roku Gin, Liber & Co. Raspberry Syrup, Fresh Lime Juice, Monin Rose Syrup,
Fever Tree Ginger Beer

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† 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.