



CCD RESTAURANT WEEK

Dinner Menu

\$45 Per Person

Soup (Choose one)

Clear Chicken Soup 

Soup of the Day (V/GF - ask server)

Chef's Hummus Amuse

Velvety chickpeas, stone-ground tahini, citrus, and garlic, drizzled with infused olive oil and served with warm pita.

Mains (Choose one)

Red Wine Braised Short Rib

Creamy mashed potatoes, roasted market vegetables

Grilled Salmon

Lemon beurre blanc, mashed potatoes and seasonal vegetables

Herb Grilled Chicken

Juicy herb-marinated chicken breast, grilled to perfection and served with garlic mashed potatoes and roasted vegetables

Seafood Pasta

"Frutti di Mare Blanc"

Shrimp, mussels & scallops, arlic white wine sauce, linguine

New York Strip (+\$5 upcharge)

Truffle mashed potatoes, broccolini, demi-glace

Lamb Chops

tender lamb chops flame-grilled to perfection, served with roasted pebble potatoes, sun-dried tomato pesto and fresh arugula salad

Tuscan Cream Orecchiette

Orecchiette pasta tossed in a sun-dried tomato cream sauce with spinach, fresh basil, and shaved Parmesan.

Dessert (Choose one)

Classic Tiramisu

New York Cheesecake with Berry Compote 

Molten Chocolate Lava Cake with Vanilla Ice Cream

Cocktails

Available as an Add-On for \$10

Topside Old Fashioned

Knob Creek whiskey, Aperol, black walnut bitters

Golden Hour

Hornitos tequila, passion fruit syrup, lime juice

\$10 Parking Coupon Available with Dinner

Dietary Notes:  Vegetarian |  Gluten-Free

Please inform your server of any food allergies or dietary restrictions.