



Restaurant Week Lunch

Specialty two course lunch menu for \$20.19, choose one dish from each section

STARTERS

Gem Lettuce Caesar

shaved grana padano, garlic croutons, anchovy

Crispy Cauliflower

buffalo wing sauce, new york blue cheese, shaved celery

Housemade Pierogi

potato, leeks, sour cream, fried onions

ENTREES

Pastrami Reuben

house smoked pastrami, sauerkraut, gruyere cheese, p250 sauce,
shoestring fries

Mediterranean Falafel Bowl

cous cous, pickled red onions, olives, feta, cucumber, tomato, tzatziki, harissa

Rigatoni Alla Genovese

Rigatoni pasta, braised beef & onion ragu, grana padano



Restaurant Week Dinner

Specialty three course dinner menu for \$40.19, choose one dish from each section

STARTERS

Gem Lettuce Caesar

shaved parmigiano reggiano, garlic croutons, anchovy

Crispy Cauliflower

buffalo wing sauce, new york blue cheese, shaved celery

Housemade Pierogi

potato, leeks, sour cream, fried onions

ENTREES

Roasted Chicken Breast

potato pave, caramelized cipolini onion, flat#12 mushrooms, thyme jus

Trout Almondine

brown butter, capers, lemon, toasted almond, watercress

Rigatoni Alla Genovese

Rigatoni pasta, braised beef & onion ragu, grana padano

12 oz. Prime NY Strip Steak Frites

p250 steak sauce, shoestring fries (\$15 supplement)

DESSERTS

Blackout '65

seven layers of devil's food cake, chocolate custard, whipped cream

Pumpkin Crème Caramel

cinnamon whipped cream, toasted oat crumble, candied pumpkin seeds