



September 13-26
New Haven
Restaurant Week(s)
Remixed Presented by Citizens™

#NHVEats

\$19 LUNCH
 2-COURSE PRIX FIXE

\$36 DINNER
 3-COURSE PRIX FIXE

\$60 TO-GO
 FEEDS FAMILY OF 4



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★ ★ ★ **RESTAURANT WEEK DINNER** ★ ★ ★

SOUP DU JOUR

Ask your server for today's soup

CAESAR SALAD

Hearts of romaine, croutons, parmesan, Caesar dressing

FIELD GREEN SALAD

Caramelized walnuts, sliced apples, gorgonzola cheese, balsamic vinaigrette

CAPRESE SALAD

Tomato, mozzarella cheese, basil, olive oil, balsamic

FRIED CALAMARI

Marinara sauce

CRISPY RAVIOLI

Four cheese, spicy sausage, marinara sauce

★ ★ **ENTRÉE** ★ ★

BUTTERNUT SQUASH RAVIOLI

Brown butter, almonds and sage sauce

*** WILD SALMON**

Mashed potatoes, grilled asparagus and lemon butter white wine sauce

*** FREE RANGE ROASTED CHICKEN**

½ chicken, spicy cherry peppers, roasted potatoes, chicken au jus

PORK SHANK

Mashed potatoes, green beans, braised jus

PASTA PRIMAVERA

Squash, zucchini, cauliflower, cherry tomatoes, peppers, parmesan cheese

NY STRIP 8OZ. WET AGED

French fries and Demi-glace sauce

★ **DESSERT** ★

CHEESE CAKE

TIRAMISU

Consuming under-cooked meats, poultry, seafood, shellfish, or eggs may increase your chances of food borne illness