

THE RIBBON

Restaurant Week Dinner

\$60

Appetizer

Crispy Brussel Sprouts

crispy prosciutto, burrata

Kale Salad

butternut squash, goat cheese,
pomegranate dressing, candied walnut

Spicy Tuna Roll

Tuna, Cucumber, Avocado,
Spicy Wasabi Tobiko

Shrimp Al Ajillo

sauteed with olive oil & garlic

Entree

Blackened Faroe Island Salmon

mashed potatoes, cream spinach

NY Strip Steak +9

cow boy butter & potatoes gratin

Steak Rigatoni

filet mignon with cream bourbon whiskey
& garlic mushroom sauce

Half Amish Chicken

mustard, riesling, sage, mashed potato

Dessert

Churros

Chocolate sauce

Banana Nutella Dumplings



THE RIBBON

Restaurant Week Lunch

\$45

Appetizer

Ceasar Salad

romain lettuce, parmesan cheese & croutons

Flatbread

bechamel sauce, parmesan cheese, prosciutto, basil,
fig jam

French Onion Soup

Entree

Casio e Pepe Ravioli

pecorino & parmesan cheese, filled ravioli
with creamy black pepper sauce

Ribbon Dip Sandwich

prime rib, caramelized onion broth

6oz Faroe Island Salmon

mashed potatoes, broccolini

Dessert

Churros

Chocolate sauce

Banana Nutella Dumplings