

DINNER

INDUSTRY KITCHEN

SUMMER RESTAURANT WEEK

PRIX-FIXE \$45 PER PERSON

MONDAY –FRIDAY & SUNDAY NIGHT 4:30PM-10PM

Pricing does not include Beverage, Tax or Gratuity| No substitutions

PLEASE SELECT ONE FROM EACH CATEGORY

APPETIZERS

TRUFFLE POTATO WEDGES VG

smoked paprika, fresh herbs, pecorino romano, truffle essence

LAMB AND FETA MEAT BALLS* (2) S

roasted garlic tomato sauce, tzatziki sauce, herb marinated feta, toasted sesame lavash

BRAISED SHORT RIB BAO BUNS*

red cabbage slaw, sweet chili-soy glaze, pickled onion sriracha aioli, scallion

ATLANTIC SALMON CEVICHE GF

leche de tigre, roasted sweet potato, pickled red onion, avocado mousse, blue corn chips, micro cilantro

CLASSIC CAESAR

baby romaine hearts, focaccia croutons, shaved Parmesan, Caesar dressing; GF – Available without Croutons; add anchovies 5

MAINS

TUSCAN KALE & BRUSSELS SPROUTS N VG GF

aged gouda, orange supremes, smoked almonds, lemon vinaigrette

SUMMER SQUASH GNOCCHI

potato gnocchi, green & yellow squash, roasted tomatoes, red onion, capers, basil, olive oil, shaved parmesan cheese

PAN SEARED CHICKEN FRANCESE*

lemon-caper sauce, roasted garlic mashed potatoes, Brussels sprouts, mache salad

MISO GLAZED ATLANTIC SALMON*

forbidden black rice, baby bok choy, coconut red curry sauce

ARTISANAL CRAFTED PERSONAL FLATBREADS

select one:

Caprese (VG) | Buffalo chicken dip | Le Frenchy
Italian Station (P) | Truffle Cacio e Pepe (VG)

DESSERT

Vanilla Crème Brûlée (N GF) | Salted Caramel Sundae (VG GF)
Vegan Acai Berry & Coconut Cheesecake (VG GF)

OPTIONAL ENTRÉE UPGRADE

MAINE LOBSTER PASTA* +15

nero spaghetti, oven-roasted tomatoes, sautéed spinach, ricotta, lobster, champagne cream sauce

INDUSTRY KITCHEN SMASH BURGER +15 P

double beef patties, cheddar, bacon-onion marmalade, chipotle aioli, lettuce, tomato, house burger sauce; brioche bun, half pickle, potato wedges

RIB EYE STEAK AU POIVRE* +15

12oz rib eye steak, horseradish cream sauce, green peppercorn cream sauce, potato wedges, asparagus

LUNCH

INDUSTRY KITCHEN

SUMMER RESTAURANT WEEK

PRIX-FIXE \$35 PER PERSON

MONDAY - FRIDAY 12PM-4PM

Pricing does not include Beverage, Tax or Gratuity| No substitutions

PLEASE SELECT ONE FROM EACH CATEGORY

APPETIZERS

TRUFFLE POTATO WEDGES VG

smoked paprika, fresh herbs, pecorino romano, truffle essence

LAMB AND FETA MEAT BALLS* (2) S

roasted garlic tomato sauce, tzatziki sauce, herb marinated feta,
toasted sesame lavash

BRAISED SHORT RIB BAO BUNS*

red cabbage slaw, sweet chili-soy glaze,
pickled onion sriracha aioli, scallion

ATLANTIC SALMON CEVICHE GF

leche de tigre, roasted sweet potato, pickled red onion,
avocado mousse, blue corn chips, micro cilantro

MAINS

TUSCAN KALE & BRUSSELS SPROUTS N VG GF

aged gouda, orange supremes, smoked almonds, lemon vinaigrette

ROASTED CHICKEN GNOCCHI

potato gnocchi, green and yellow squash, blistered tomatoes, red onion,
capers, basil, olive oil, shaved parmesan cheese

PAN SEARED CHICKEN FRANCESE*

lemon-caper sauce, roasted garlic mashed potatoes,
Brussels sprouts, mache salad

MISO GLAZED ATLANTIC SALMON*

forbidden black rice, baby bok choy, coconut red curry sauce

ARTISANAL CRAFTED PERSONAL FLATBREADS

select one:

Caprese (VG) | Buffalo chicken dip | Le Frenchy
Italian Station (P) | Truffle Cacio e Pepe (VG)

OPTIONAL ENTRÉE UPGRADE

MAINE LOBSTER PASTA* +10

nero spaghetti, oven-roasted tomatoes, sautéed spinach,
ricotta, lobster, champagne cream sauce

RIB EYE STEAK AU POIVRE* +15

12oz rib eye steak, horseradish cream sauce, green peppercorn
cream sauce, potato wedges, asparagus

DESSERT + 10

Vanilla Crème Brûlée (N GF) | Salted Caramel Sundae (VG GF)
Vegan Acai Berry & Coconut Cheesecake (VG GF)