

INDUSTRY KITCHEN

SUMMER RESTAURANT WEEK

3 COURSE \$45PP PRIX-FIXE DINNER

Monday–Friday | 4:30PM-10PM

Pricing does not include beverage, tax, or gratuity
No substitutions

Please select one from each category

APPETIZERS

East Coast Oysters*

mignonette, cocktail sauce

Truffle Potato Wedges vg

truffle, smoked paprika, herbs, Pecorino Romano

Braised Short Rib Bao Bun

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

Lamb & Feta Meatballs* s

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

Classic Caesar agf

romaine, croutons, parmesan, house dressing

MAINS

Tuscan Kale & Brussels Sprouts n/vg/gf

aged Gouda, orange, smoked almonds, lemon vinaigrette

Mushroom & Asparagus Ravioli n/vg

white wine basil cream, spinach, parmesan

Chicken Piccata*

mashed potatoes, green beans, lemon caper butter

Grilled Atlantic Salmon*

tomato tart, olive tapenade, fennel salad, warm gazpacho

DESSERT

Brown Butter Panna Cotta gf

berries, strawberry, mint

Vegan Mango Cheesecake v/gf

cookie crust, pineapple, coconut sorbet

OPTIONAL ENTRÉE UPGRADES

Seafood Pasta* +15

nero spaghetti, clams, mussels, shrimp, scallops,
saffron tomato broth

Prime Rib Eye Steak au Poivre* +30

12oz ribeye, peppercorn sauce, wedges, asparagus

vg = Vegetarian v = Vegan gf = Gluten Free agf = Available Gluten Free
n = Contains Nuts p = Contains Pork s = Contains Sesame Seeds

EXECUTIVE CHEF: JONATHAN HAFFMANS | CHEF DE CUISINE: SAUL PARDO

INDUSTRY KITCHEN

SUMMER RESTAURANT WEEK

2 COURSE \$30PP PRIX-FIXE LUNCH

Monday–Friday | 12–4PM

Pricing does not include beverage, tax, or gratuity
No substitutions

Please select one from each category

APPETIZERS

East Coast Oysters*

mignonette, cocktail sauce

Truffle Potato Wedges vg

truffle, smoked paprika, herbs, Pecorino Romano

Braised Short Rib Bao Bun

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

Lamb & Feta Meatballs* s

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

MAINS

Tuscan Kale & Brussels Sprouts n/vg/gf

aged Gouda, orange, smoked almonds, lemon vinaigrette

Mushroom & Asparagus Ravioli n/vg

white wine basil cream, spinach, parmesan

Chicken Piccata*

mashed potatoes, green beans, lemon caper butter

Grilled Atlantic Salmon*

tomato tart, olive tapenade, fennel salad, warm gazpacho

OPTIONAL ENTRÉE UPGRADES

Seafood Pasta* +15

nero spaghetti, clams, mussels, shrimp, scallops,
saffron tomato broth

Prime Rib Eye Steak au Poivre* +35

12oz ribeye, peppercorn sauce, wedges, asparagus

DESSERT +10

Brown Butter Panna Cotta gf

berries, strawberry, mint

Vegan Mango Cheesecake v/gf

cookie crust, pineapple, coconut sorbet

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