

NYC Restaurant Week

Dinner

\$45 per person

CHOICE OF APPETIZER

Grilled Octopus

served with crispy potatoes, charred lemon, red cress,
and an herb caper vinaigrette *GF*

Burrata and Prosciutto Board

served with sourdough toast, extra virgin olive oil, and smoked sea salt
+\$2 GF Bun

Point Judith Calamari

with crispy Thai basil, sweet chili sauce, scallion, crushed peanuts, and lime

Wagyu Baby Burgers

with apple maple bacon jam, arugula, and brie, on a brioche bun

CHOICE OF MAIN COURSE

Roasted Half Chicken

served with quinoa, cucumber, cherry tomato, red onions,
parsley, and a lemon-honey vinaigrette

Spiced Faroe Island Salmon

with mango pineapple salsa, avocado, and basmati rice *GF*

Steak Frites au Poivre

6 oz cast-iron seared New York Strip with
peppercorn brandy cream *+\$8*

Brussels Caesar with Chicken

shredded brussels sprouts, kale, asiago, crostini, grilled lemon

CHOICE OF DESSERT

Rustic Apple Tartlet

served warm with vanilla bean ice cream, cinnamon sugar, salted caramel *v*

Warm Molten Chocolate Lava Cake

raspberry coulis, fresh cream, mint *v*

V=VEGETARIAN GF=GLUTEN-FREE

STELLA ARTOIS: SPONSOR AND OFFICIAL BEER OF NYC RESTAURANT WEEK

Gratuities and tax not included. Strongly encourage entire table participation. Please alert your server of any food allergies, as not all ingredients are listed on the menu. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.



NYC Restaurant Week

Lunch

\$30 per person

CHOICE OF APPETIZER

Burrata and Prosciutto Board

served with sourdough toast, extra virgin olive oil,
and smoked sea salt +\$2 GF Bun

Point Judith Calamari

with crispy Thai basil, sweet chili sauce, scallion, crushed peanuts, and lime

Mozzarella Skewers

panko-crusted fresh ciliegine mozzarella, tomato chutney, and micro basil v

CHOICE OF MAIN COURSE

Watermelon and Goat Cheese Salad

pistachio, dried cranberries, cucumber, arugula, and citrus vinaigrette v

Spicy Crispy Chicken Sandwich

served with slaw, pickles, and spicy mayo, on a brioche bun

Fish & Chips

beer-battered Atlantic cod, served with grilled lemon
and house-made tartar sauce

Maggie's Burger

house-blended beef patty, lettuce, and tomato, on a sesame
seed potato bun +\$2 GF Bun

add bacon, avocado \$3, american, cheddar or swiss cheese \$2

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