



# PETE'S TAVERN



## WINTER 2025 Restaurant Week

Dinner Menu \$45 (3 Courses)

### Starters

#### HOMEMADE VEAL MEATBALLS

Bolognese Sauce with Garlic Filone Toast Points

#### CLASSIC CAESAR SALAD

Baby Romaine, Focaccia Croutons, Parmesan Crisp, Pecorino Romano

#### BEER BATTERED FRIED CALAMARI

Pomodoro Sauce

#### MUSHROOM RISOTTO ARANCINI

Truffle Aioli

#### AHI TUNA TARTARE (\$3 Supplement)

Served on Avocado & Pico di Gallo, Sesame Teriyaki Glaze.

With Handmade Double Fried Tortilla Chips

### Main Courses

#### GRAMERCY BURGER (Short Rib Blend-8oz)

With Crispy Onions and our Speakeasy Sauce

#### PENNE A LA VODKA

Finished with Parmigiano Reggiano

#### CHICKEN PARMIGIANA

Spaghetti Pomodoro

#### STEAK FRITES SERVED WITH BLEU CHEESE BUTTER (\$6 Supplement)

With Truffle Parmesan Fries

#### PAN ROASTED SALMON

with Mashed Potatoes & Grilled Asparagus

### Desserts

#### NEW YORK CHEESECAKE

with Raspberry Reduction

#### CHOCOLATE LAVA CAKE

with Vanilla Ice Cream



# PETE'S TAVERN



## WINTER 2024 Restaurant Week

Lunch Menu \$30 (2 Courses)

(Starter & Main or Main & Dessert)

### Starters

#### POTATO LEEK SOUP

Baby Russets, Leeks, Cream finished with Fresh Chives

#### FRIED ZUCCHINI CHIPS

Garlic Aioli or Marinara

#### BEER BATTERED FRIED CALAMARI

Pomodoro Sauce

#### MESCLUN SALAD

with Heirloom Cherry Tomato, Baby Red Onion, Aged Balsamic Vinaigrette

### Main Courses

#### GRAMERCY BURGER (Short Rib Blend-8oz)

with Crispy Onions and our Speakeasy Sauce

#### PENNE A LA VODKA

Finished with Parmigiano Reggiano

#### GRILLED CHICKEN PANINI

Mozzarella, Avocado, Sautéed Red Onions & Chipotle Mayo on Ciabatta  
with French Fries & Mesclun Salad

#### FISH & CHIPS

Tempura Battered Fresh Cod Filet with French Fries, English Baby Peas,  
Tartar & Malt Vinegar

### Desserts

#### NEW YORK CHEESECAKE

with Raspberry Reduction

#### CHOCOLATE LAVA CAKE

with Vanilla Ice Cream



# PETE'S TAVERN



[www.petestavern.com](http://www.petestavern.com)

## WINTER 2025 Restaurant Week

PAIRINGS WITH YOUR RESTAURANT WEEK MEAL

### Beer \$7

**16OZ STELLA ARTOIS**

Belgian Pilsner

### Wine Bottles \$30

**BORDEAUX SUPERIEUR**

Chateau Trocard, Bordeaux 2018

**PINOT GRIGIO**

Corte Della Torre 2022

**BARBERA D'ALBA**

Alesandro Veglio 2018

**PROSECCO**

La Vigilia, Italy

### Cocktails \$12

**SKI HOUSE**

Tito's, St-Germain, Lemon Juice, House Blueberry Rosemary Syrup,  
Lemon

**BOURBON MAPLE APPLE CIDER MULE**

Buffalo Trace, Apple Cider, Maple Honey Syrup, Ginger Beer,  
Cinnamon Stick

**SPICY PALO-MITA**

Our House Jalapeño Infused Casamigos, Grand Marnier,  
Fresh Grapefruit & Lemon Juices,  
Grapefruit Bitters, Dehydrated Lime