

DELMONICO'S SUMMER RESTAURANT WEEK 2017

**SPECIAL FEATURED RESTAURANT WEEK WINES:
BOTTLE \$38 / GLASS \$11**

APPETIZERS

HEIRLOOM TOMATO SALAD

MAPLEBROOK FARM BURRATA, PICKLED RED ONION, SEASONAL MELON

BABY ICEBERG WEDGE SALAD

JASPER HILL BLUE CHEESE, NORTH COUNTRY APPLE - WOOD BACON, SHAVED RED ONION, TOMATO

SEASONAL SUMMER SOUP

PREPARATION CHANGES DAILY

NAKED RAVIOLI

SWEET PEAS, WILD MUSHROOMS, PRESERVED MEYER LEMON, PARMESAN

LOBSTER NEWBERG (\$15 SUPPLEMENT)

BRANDY, CREAM AND CAVIAR

TUNA POKE (\$10 SUPPLEMENT)

AVOCADO, CUCUMBER, SRIRACHA AIOLI, PUFFED RICE

ENTREES

ROASTED SIRLOIN

FINGERLING POTATOES, CHARRED BROCCOLI

PAN ROASTED STRIPED BASS

LOCAL SPINACH, BACON, WILD MUSHROOMS, CHARRED CORN

CLASSIC CHICKEN A LA KEENE

HERB NOODLES, TRUFFLE, "A LA KEENE" FRICASSEE

PETIT FILET MIGNON (DINNER ONLY)

CHEF'S SEASONAL VEGETABLE PREPARATION

DELMONICO CLASSIC STEAK (\$18 SUPPLEMENT)

OUR SIGNATURE CUT, CHEF'S SEASONAL VEGETABLE PREPARATION

1876 CLASSIC LOBSTER NEWBERG (\$25 SUPPLEMENT)

BRANDY, CREAM AND CAVIAR

DESSERT

CLASSIC BAKED ALASKA (\$6 SUPPLEMENT)

WALNUT CAKE, APRICOT JAM, BANANA GELATO, MERINGUE

DARK CHOCOLATE MOUSSE CAKE

VALRHONA CHOCOLATE SAUCE

NEW YORK STYLE CHEESECAKE

SUMMER BERRY COMPOTE

LUNCH MENU \$29.00, DINNER MENU \$42.00 PLUS BEVERAGES, TAX AND SERVICE.
CANNOT COMBINE WITH ANY OTHER OFFERS.

AWARD WINNING COOKBOOK "DINING AT DELMONICO'S" \$45.00

