



NEW HAVEN RESTAURANT WEEK LUNCH MENU \$17

two courses. does not include 18% service charge or tax

FIRST COURSE

CHOOSE ONE

FRIED MOZZARELLA

with marinara, basil pesto, and garlic crema

BBQ STREET TACOS

three small tacos with bbq pulled chicken cheddar jack cheese, salsa verde, and pickled radish

CHEESE & SALUMI

shaved prosciutto, gorgonzola with honey-truffle and pecans, pickled carrots, whole grain ipa mustard, and crostinis

SECOND COURSE

CHOOSE ONE

served with truffled potato chips, slaw, house pickles, and macaroni salad

NY STEAKHOUSE •

cracked black pepper seasoned ground beef patty topped with bleu cheese crumble, wilted baby spinach, and tobacco fried onions on brioche

ALL AMERICAN •

ground beef patty topped with vermont aged white cheddar cheese, butterhead lettuce, sliced tomato, smoked ketchup, and elm city yellow mustard on brioche

TEXAS BAR-B-Q •

bbq dry rubbed/blackened ground beef patty served over romaine lettuce and sliced tomato, topped with wisconsin cheddar, smoked applewood bacon, tobacco fried onions, and smoked maple bacon bourbon aioli on brioche

THE SMOKER •

ground beef patty topped with smoked gouda, smoked applewood bacon, sautéed onions, sautéed crimini mushrooms, romaine lettuce, and sliced tomato on brioche

THE VULCAN

house made quinoa/garbanzo vegetarian patty topped with pepper jack cheese, habanero salsa verde, crispy cajun tortilla strips, romaine lettuce and sliced tomato on brioche

**THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOOD BORNE ILLNESS*

• NO SUBSTITUTIONS •

FIRST COURSE

CHOOSE ONE

BURATTA SALAD

creamy buratta served over toasted bread, micro greens, grape tomatoes, and red onion tossed with basil-lemon vinaigrette

TUNA TARTARE

raw diced ahi tuna mixed with minced olives, scallions, parsley, red onion, chili and garlic oil, and garlic crostinis

STEAK MEATBALLS

four beef meatballs glazed with mustard horseradish steak sauce, served with whipped potatoes and tobacco fried onions

NEW HAVEN RESTAURANT WEEK DINNER MENU \$34

three courses.

does not include 18% service charge or tax

SECOND COURSE

CHOOSE ONE

served with truffled potato chips, slaw, house pickles, and macaroni salad

NY STEAKHOUSE *

cracked black pepper seasoned ground beef patty topped with bleu cheese crumble, wilted baby spinach, and tobacco fried onions on brioche

ALL AMERICAN *

ground beef patty topped with vermont aged white cheddar cheese, butterhead lettuce, sliced tomato, smoked ketchup, and elm city yellow mustard on brioche

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THIRD COURSE

CHOOSE ONE

CARAMEL CHOCOLATE TORTE

with bourbon whipped cream, double chocolate stout reduction

WHITE CHOCOLATE POT AU CREME

vanilla custard with macerated raspberries, topped with spiced candied pecan crumble

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