

Stamford 2015 Restaurant Week



**LUNCH \$20.15
PER PERSON**



FIRST

Summer Chopped Salad

*roasted corn, new potato, crumbled blue cheese, tomato
& sherry vinaigrette*

Hummus

house made flatbread chips

Sweet Potato Clam Chowder

w/ smoked bacon

Beef Empanada

w/ roasted tomato salsa & caramelized onion vinaigrette

SECOND

Chickpea Fritters

cucumber dill creme fraiche, grilled pita

Grilled Chicken Sandwich

*chorizo, oven roasted tomato, baby greens
& caramelized onion aioli*

Flatbread of the Day

ask your server for today's offerings

Kale Salad w/ Shrimp

*seasoned pecans, peppadew peppers,
Manchego, grilled asparagus, smoked bacon,
chickpeas & creamy ginger vinaigrette*

Pesto Mac

*cave aged Amish cheddar,
organic gobetti pasta,
crispy bread crumb topping*

CR Cobb Salad

*grilled chicken, avocado
baby heirloom tomatoes, hard boiled egg
chunky goat cheese dressing, crostini*

THIRD

Warm Belgian Waffle / vanilla ice cream. maple syrup caramel sauce

Vanilla Bean Flan / strawberry glaze & cinnamon crumble

Big Dipper Ice Cream / ask server for today's choices

Signature Cocktail

\$6 per Drink

"CR Old Fashioned"

Four Roses Bourbon, fresh orange, luxardo maraschino cherries
simple syrup, bitters

Stamford Restaurant Week 2015



DINNER \$35.15
PER PERSON



FIRST

Salted Cod Fritters
cucumber-dill aioli & baby greens

Baby Kale
*grape tomato, shaved onion, fresh mozzarella, polenta croutons,
balsamic & honey vinaigrette*

Sweet Potato Clam Chowder
w/ smoked bacon

SECOND

Crispy Duck Leg Confit
yucca fries, roasted pineapple salsa & arugula

Grilled Flatiron Steak
sweet potato au gratin & wood roasted summer peach salad

Oven Roasted Swordfish
heirloom tomato-saffron risotto, sweet corn salad, lemon-herb vinaigrette

Potato Gnocchi
summer eggplant, artichoke, grape tomato, pesto & ricotta cheese

THIRD

Belgian Waffle / vanilla ice cream, maple syrup & caramel sauce

Big Dipper Ice Cream / ask server for today's choices

Vanilla Bean Flan / strawberry glaze, cinnamon crumble

Signature Cocktail

\$6 per Drink

"CR Old Fashioned"

Four Roses Bourbon, fresh orange, luxardo maraschino cherries
simple syrup, bitters