

Downtown Stamford  Restaurant Weeks

LUNCH \$20.16 PER PERSON

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## FIRST

Cheesy Poatato Soup

3 cheese blend, crumbled bacon, parmesan crisp, evoo

Spinach and Artichoke Crostini

old bay, herb oil, French bread, bruleed

Twisted Classic Caesar

English cucumber, queso fresco, tortilla crisps, sun-dried tomato Caesar dressing

Vegetable Tempura

squash, zucchini, asparagus, cauliflower, broccolini, ponzu sauce

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## SECOND

The Lunch Burger

5oz burger, grilled red onion, cheddar cheese, fire roasted jam

CR Grilled Cheese

salami tuscano, three cheese blend, buttered sourdough, truffle fries

Mussels and Fries

Prince Edward Island mussels, leeks, onion, celery, house lager, house-made fries, garlic aioli

CR Supreme Flatbread

meatballs, prosciutto, bell peppers, onions, mushrooms, arugula, mozzarella, goat cheese

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## THIRD

Cherry Vanilla Panna Cotta

parmesan tuile with a Champagne coulis

Chocolate Mousse

Ice Cream

choose a scoop: vanilla, chocolate marshmallow, apple caramel swirl

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### SIGNATURE COCKTAIL "CR OLD FASHIONED"

Four Roses Bourbon, fresh orange, Luxardo maraschino cherries, simple syrup, bitters | 6

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Downtown Stamford  Restaurant Weeks

DINNER \$35.16 PER PERSON

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## FIRST

**Cheesy Poatato Soup**

3 cheese blend, crumbled bacon, parmesan crisp, evoo

**Spinach and Artichoke Crostini**

old bay, herb oil, French bread, bruleed

**Twisted Classic Caesar**

English cucumber, queso fresco, tortilla crisps, sun-dried tomato  
Caesar dressing

**Marinated Cross-Cut Short Ribs**

sweet potato causa, shaved egg, salsa verde

**Seafood Tempura**

shrimp, calamari, fresh catch zucchini, asparagus, cauliflower, broccolini, ponzu  
sauce

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## SECOND

**Jackson's Pollock**

pan seared pollock, broccolini, rice pilaf, bell pepper coulis

**Mushroom Risotto (Vegetarian or add Short Rib)**

mixed forest mushrooms, edamame, mushroom consommé, truffle butter

**Grilled Skirt Steak**

asparagus, roasted potato, romesco sauce

**Mussels and Fries**

Prince Edward Island mussels, leeks, onion, celery, house lager, house-made  
fries, garlic aioli

**CR Supreme Flatbread**

meatballs, prosciutto, bell peppers, onions, mushrooms, arugula, mozzarella,  
goat cheese

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## THIRD

**Cherry Vanilla Panna Cotta**

parmesan tuile with a Champagne coulis

**Chocolate Mousse**

**Black Forest Bread Pudding**

dark chocolate, dried cherries, caramel sauce, whip cream

**Ice Cream**

choose a scoop: vanilla, chocolate marshmallow, apple caramel swirl

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### SIGNATURE COCKTAIL "CR OLD FASHIONED"

Four Roses Bourbon, fresh orange, Luxardo maraschino cherries,  
simple syrup, bitters | 6

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