

# THE AMERICANO

KITCHEN | COCKTAILS | PROVISIONS

## SUMMER RESTAURANT WEEK

LUNCH \$20 (11:30AM-3PM)

### CHOOSE A SALAD

#### Garden

mixed greens, shallots, tomato, cucumber, feta , Italian vinaigrette (GF)

#### Caesar

baby romaine, granny smith apples, crispy parmesan frico (GF)

#### Apple Goat Cheese

mixed greens, frisee, celery, apple, goat cheese croquettes, apple cider vinaigrette

#### Greens and Quinoa

greens, red and white quinoa, cucumbers, candied pecans, mint, feta, cilantro sesame vinaigrette (GF)

### CHOOSE ONE ENTRÉE

#### Brasserie Burger

8 oz prime, topped with brie cheese, apple-wood bacon, bib lettuce, tomato, raw onion, house pickles, truffle tarragon brasserie sauce \*

#### Nashville Hot Chicken Sandwich

buttermilk fried, southern slaw, sweet pickle, spicy frites, aioli

#### Chicken Milanese

arugula, frisee, tomato, goat cheese croquettes, lemon, champagne vinaigrette

#### Steak Sandwich

arugula, tomato confit, grilled onion, garlic mayo, \*

Thoroughly cooking meat, poultry, shellfish, seafood and eggs reduces the risk of food-borne illness. Please notify your server of any allergies. 20% gratuity may be added to parties of 6 or more.

Please review your receipt carefully.

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## SUMMER RESTAURANT WEEK

### DINNER \$45 (3PM-CLOSE)

#### CHOOSE A SALAD

##### Garden

mixed greens, shallots, tomato, cucumber, feta , Italian vinaigrette (GF)

##### Caesar

baby romaine, granny smith apples, crispy parmesan frico (GF)

##### Apple Goat Cheese

mixed greens, frise, celery, apple, goat cheese croquettes, apple cider vinaigrette

##### Greens and Quinoa

chopped greens, red and white quinoa, cucumber, candied pecans, mint, feta, cilantro sesame vinaigrette (GF)

#### CHOOSE AN ENTRÉE

##### Burrata Ravioli

sweet corn, spinach, burrata, citrus cream sauce

##### Sous Vide Chicken

½ chicken, lemon jus, mashed potato, asparagus

##### Chicken Milanese

arugula, frisee, tomato, goat cheese croquettes, lemon, champagne vinaigrette

##### Steak Frites

10 oz prime petite tenderloin, frites, sherry dijon\*

##### Salmon Poele

basil beurre blanc, tomato caper relish, goat cheese mashed potato (GF)

#### DESSERT

##### Ricotta Cheesecake Brûlée

blueberry marmalade