

# THE AMERICANO

KITCHEN | COCKTAILS | PROVISIONS

## WINTER RESTAURANT WEEK

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

#### CHOOSE ONE APPETIZER

##### French Onion Soup

(Soupe à l'oignon Gratinée)

##### Caesar

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

##### Apple Goat Cheese

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

##### Garden

greens, frise, red onion, tomato, cucumber, peppers, fresh mozzarella, red wine vinaigrette (GF)

##### Greens and Quinoa

chopped 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, goat cheese croquettes, lemon, champagne vinaigrette

##### Steak Sandwich

arugula, tomato confit, caramelized 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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## WINTER RESTAURANT WEEK

DINNER \$40 (3PM-CLOSE)

### CHOOSE AN APPETIZER

**French Onion Soup** (Soupe à l'Oignon Gratinée)

**Garden** greens, frise, red onion, tomato, cucumber, red peppers, basil, red wine vinaigrette (GF)

**Caesar** baby romaine, kale, 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

**Braised Short Rib Ravioli** wild mushroom, parmesan

**Hanger Steak** asparagus, mashed potato, Arg, chimichurri (GF)

**Sous Vide Chicken** ½ chicken, lemon jus, mashed potato, asparagus

**Chicken Milanese** arugula, frisee, goat cheese croquettes, lemon, champagne vinaigrette

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

### CHOOSE A DESSERT

**Caramel Brioche Bread Pudding** with vanilla bean gelato

**Ricotta Cheesecake Brûlée** blueberry marmalade

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