

THE AMERICANO

KITCHEN | COCKTAILS | PROVISIONS

LUNCH RESTAURANT WEEK

[\$20] LUNCH RESTAURANT WEEK [\$20]

CHOOSE A STARTER

French Onion Soup (Soupe à l'Oignon Gratinée)

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

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

Sweet Chili Dumplings chicken, sweet chili glaze

CHOOSE AN ENTRÉE

American Classic 8 oz custom Black Angus blend, cheddar cheese,
bib lettuce, tomato, pickle, onion, secret sauce*

Nashville Hot Chicken Sandwich buttermilk fried, southern slaw,
sweet pickle, spicy frites, aioli

Steak Sandwich arugula, tomato confit, grilled onion, garlic mayo, *

Reuben corned beef, swiss cheese, sauerkraut, russian dressing,
marble rye

ENTRÉE ENHANCEMENTS

Pesto Linguine sun-dried tomato, asparagus, pesto cream sauce
Additional \$5

Chicken Milanese arugula, frisee, tomato, goat cheese croquettes,
lemon, champagne vinaigrette
Additional \$5

Steak Frites 10 oz prime petite tenderloin, frites, sherry dijon*
Additional \$15

Salmon Poeele basil beurre blanc, tomato caper relish, goat cheese
mashed potato (GF)
Additional \$15

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SUMMER RESTAURANT WEEK

|\$45| DINNER 3PM-CLOSE |\$45|

CHOOSE A STARTER

French Onion Soup (Soupe à l'oignon Gratinée)

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

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

Meatballs beef, veal, & pork blend, spicy red sauce, parmesan, basil,
crustini

CHOOSE AN ENTRÉE

Burrata Ravioli sweet corn, spinach, burrata, citrus cream sauce

Chicken Parmigiana rich marinara, fresh mozzarella, linguini

Sous Vide Chicken ½ chicken, lemon jus, mashed potato, asparagus
(GF)

Steak Frites 10 oz prime petite tenderloin, frites, sherry dijon*

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

DESSERT

Ricotta Cheesecake Brûlée blueberry marmalade

ENTRÉE ENHANCEMENTS

Filet Mignon 8 oz prime, asparagus, marchand de vin*

Additional \$10

New York Strip 16 oz prime, herbed butter, pearl onion & tomato
confit (GF)

Additional \$15