

THE AMERICANO

KITCHEN | COCKTAILS | PROVISIONS

RESTAURANT WEEK

|\$20| PRIX-FIXE LUNCH |\$20|

CHOOSE A STARTER

Garden mixed greens, shallots, tomato, cucumber, feta , oregano
lemon vinaigrette (GF)

Caesar baby romaine, parmesan, granny smith apples, croutons (GFA)

Sweet Chili Dumplings chicken, sweet chili glaze

CHOOSE AN ENTRÉE

The Classic Burger 8 oz custom Black Angus blend, white cheddar ,
bib lettuce, tomato, pickle, red onion, ketchup garlic mayo*

Bayou Hot Chicken Sandwich buttermilk fried, southern slaw,
sweet pickle, spicy frites, creole romolaude

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

ENTRÉE ENHANCEMENTS

Three Cheese Ravioli sage brown butter, straciatella

Additional \$5

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

Additional \$5

Organic Scottish Salmon Ala Plancha Israeli cous cous, citrus
salad, radishes, red onion. lemon oil

Additonal \$10

Steak Frites prime ny strip, frites,

Additional \$15

Menu subject to change without notice

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RESTAURANT WEEK

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

CHOOSE A STARTER

Soup Of The Day

Garden mixed greens, shallots, tomato, cucumber, feta , oregano
lemon 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

French Dip prime rib, swiss, horseradish cream, French baguette, au
jus (for dipping)

Pesto Linguine with Chicken chicken, sun-dried tomato,
asparagus, pesto cream sauce

Organic Scottish Salmon Ala Plancha Israeli cous cous, citrus
salad, radishes, red onion. lemon oil

Skirt Steak 8 oz prime, salsa verde, roasted potato (GF)

DESSERT

Ricotta Cheesecake Brûlée homemade marmalade

ENTRÉE ENHANCEMENTS

Steak Frites prime ny strip, frites,
Additional \$5

Filet Mignon 8 oz prime, asparagus, marchand de vin*
Additional \$10

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