



RESTAURANT WEEK

DINNER TUESDAY - SATURDAY 4 PM - CLOSE

STARTERS

BURRATA CAPRESE

“roasted cherry tomatoes, pesto, chili flakes, balsamic glaze, EVO

GARDEN SALAD

rocket salad, EVO, balsamic vinegar, shredded parmesan cheese, pears, apples, pecans

BEURRE BLANC MUSSELS

cherry tomato, onions, basil, butter chilli oil

MAINS

ENTRECÔTE BASEBALL STEAK

roasted wild mushrooms, onions, miso butter, roasted potatoes

PORCINI MUSHROOM PASTA

garlic, white wine, cream, herbs, truffle oil, parmesan, bread

LEMON-GRASS AUSTRALIAN SEA BASS

pan seared, bok choy, mashed potatoes, lemon butter sauce

CHICKEN CAPRICCIOSA*

arugula, parmesan, baby cherry tomatoes, red onions, citrus vinaigrette

PROSCIUTTO PARADISE*

arugula, mozzarella, prosciutto di parma, olive oil, balsamic glaze, parm cheese

DESSERT

-CHOCOLATE BROWNIE-

-NY CHEESECAKE-



RESTAURANT WEEK

LUNCH FRIDAY - SUNDAY 11 AM - 4 PM

\$20 plus tax & gratuity

STARTERS

RICOTTA CROQUETTES

honey, sea salt

SOUTHERN STYLE CRISPY CHICKEN

fried boneless chicken, house-made honey mustard

BRUSSELS SPROUTS*

"Caesar" dressing, parmesan

SOUP DU JOUR

ENTREES

THE SOCIAL BURGER*

caramelized onions, sautéed mushrooms, onion cheddar cheese,
house-made steak sauce, crispy fries

CHIPOTLE CHICKEN BREAST SANDWICH*

Pepper jack cheese, bacon, tomato, avocado, chipotle aioli, crispy fries

PORCINI MUSHROOM PASTA

garlic, white wine, cream, herbs, truffle oil, parmesan, bread

SLICE STEAK SANDWICH*

Caramelized onions, melted Swiss,
roasted garlic aioli, ciabatta, crispy fries

THE GODFATHER*

pesto, prosciutto, soppressata, cappicola
fresh mozzarella, garlic aioli, arugula with fries

BEE STING*

soppressata, chile oil, honey, mozzarella, oregano, parmesan