



Cherry Hill Restaurant Week

August 10-16, 2019

\$35 DINNER

Includes three courses*

1ST COURSE

choose one

Roasted Red Peppers

Fire roasted, marinated in EVOO with fresh basil, garlic and sharp-aged provolone

Brussels Sprouts

Roasted with bacon

Local Jersey Corn Chowder

Jersey corn and potatoes in a creamy chowder

Mussels with Chorizo

Sautéed with Spanish sausage in red marinara sauce

2ND COURSE

choose one

Petite Tutti Salad

Baby field greens tossed in balsamic vinaigrette with plum tomatoes, red onions and black olives

Petite Caesar Salad

Homemade garlic croutons with Caesar dressing

Petite Gorgonzola Salad

Mixed spring greens, walnuts and gorgonzola with raspberry vinaigrette dressing

3RD COURSE

choose one

Eggplant Rollatini

Stuffed with ricotta, homegrown basil and fresh tomato sauce

Vegetable Risotto

Arborio Italian rice tossed with seasonal summer vegetables from local Jersey sources

Add (3) shrimp - \$9 | grilled chicken - \$6 | salmon - \$8.50

Flounder Francaise

Cape May, NJ caught flounder, pan-seared in white wine lemon sauce with asparagus, cherry tomatoes, mushrooms, rock shrimp and sautéed spinach served with capellini

Short Ribs

Slow-cooked with mushroom ravioli

Chicken Napolitano

Sautéed boneless chicken breast topped with grilled baby eggplant, prosciutto and mozzarella served in marsala cream sauce with spinach

Grilled Salmon

Served with spinach topped with cucumber salad

Desserts available for an additional charge

**Does not include tax, gratuity and beverages.*