

# ROCKVILLE CENTRE'S 1ST ANNUAL RESTAURANT WEEK

## 'THREE COURSE' PRIX FIXE DINNER MENU \$45 PP

FRIDAY MAY 31ST - THURSDAY JUNE 6TH

### Starter Course

#### WATERMELON FETA SALAD

avocado, pistachio, pomegranate seeds,  
cucumber, fresh mint leaves, citrus dressing

#### TUSCAN CHICKEN MEATBALLS

spicy tomato cream sauce, fresh mozzarella,  
frico toast

#### CARROT GINGER BISQUE

nutmeg crema

#### THAI COCONUT MUSSELS

lemon grass, coconut cream, red Thai chili,  
garlic toast

#### LOBSTER ROLL TARTINE

lobster salad, butter toasted open-faced brioche  
roll, crushed avocado ( +\$8)

### Main Course

#### SHRIMP RISOTTO

red pesto, spinach, saffron- lemon butter

#### MACADAMIA CRUSTED SALMON

pineapple-mango salsa, coconut rice

#### CHICKEN BURRATA

chicken Milanese, roasted cherry tomatoes, caramelized  
onions, toasted garlic, fresh mozzarella, basil balsamic  
syrup, basil oil, parmesan roasted potatoes

#### BONELESS CENTER CUT PORK LOIN

bourbon BBQ glaze, roasted peach salsa, sweet potato  
fries, buttered spinach

#### BONELESS SHORT RIB

braised short ribs with creamy mascarpone polenta,  
mushroom madeira demi, charred broccoli crowns

#### STEAK FRITES

8 oz filet , seasoned fries, broccoli carrots zucchini medley  
(+\$15)

### Dessert

#### RASPBERRY CHEESECAKE

individual cheesecake, raspberry compote

#### DARK CHOCOLATE PECAN BREAD PUDDING

salted toffee sauce, whipped cream

#### STRAWBERRY SHORTCAKE

Fresh strawberry compote, strawberry ice cream

### Wine Specials

#### WHITE WINES

Hampton Water Rose BTL|35

Giesen Sauvignon Blanc BTL|35

#### RED WINES

'Herdade Sao Miguel' SUL Red Blend, Portugal BTL|35

Toso Estate Malbec, Argentina BTL|35

#### DISCOUNTED SELECT BOTTLES

ask your server for today's selections

### Cocktail Specials

#### POMEGRANATE MARGARITA

tequila, pomegranate, lime, simple syrup 10

#### CUCUMBER COSMO

cucumber vodka, elderflower liqueur, citrus 10

*Please note: the first price reflects a cash/debit discount, and the second price reflects a 3% non-cash/non-debit adjustment.*

*Please no sharing, substitutions or split checks per table. Restaurant Week Menu is not combinable with any other promotion or promotional gift certificates.*

*A 20% gratuity will be added to parties of eight or more. Please inform your server of any food allergies or dietary restrictions.*

*\*Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

# ROCKVILLE CENTRE'S 1ST ANNUAL RESTAURANT WEEK

## 'TWO COURSE' PRIX FIXE LUNCH MENU \$25 PP

FRIDAY MAY 31ST - THURSDAY JUNE 6TH

### Starter Course

#### WATERMELON FETA SALAD

avocado, pistachio, pomegranate seeds,  
cucumber, fresh mint leaves, citrus dressing

#### TUSCAN CHICKEN MEATBALLS

spicy tomato cream sauce, fresh mozzarella,  
frico toast

#### CARROT GINGER BISQUE

nutmeg crema

#### FRIED CALAMARI

flour-corn meal coated, zesty marinara,  
lemon aioli

### Main Course

#### SHRIMP RISOTTO

red pesto, spinach, saffron- lemon butter (+\$5)

#### CHICKEN BURRATA

chicken Milanese, roasted cherry tomatoes, caramelized  
onions, toasted garlic, fresh mozzarella, basil balsamic  
syrup, basil oil, parmesan roasted potatoes

#### THAI COCONUT MUSSELS

lemon grass, coconut cream, red Thai chili, garlic toast

#### MACADAMIA CRUSTED SALMON

pineapple-mango salsa, coconut rice

#### FRENCH DIP STEAK SANDWICH

sliced roast prime rib of beef, caramelized onions, gouda,  
mozzarella melt, toasted French baguette

### Wine Specials

#### WHITE WINES

Hampton Water Rose BTL|35

Giesen Sauvignon Blanc BTL|35

#### RED WINES

'Herdade Sao Miguel' SUL Red Blend, Portugal BTL|35

Toso Estate Malbec, Argentina BTL|35

#### DISCOUNTED SELECT BOTTLES

ask your server for today's selections

### Cocktail Specials

#### POMEGRANATE MARGARITA

tequila, pomegranate, lime, simple syrup 10

#### CUCUMBER COSMO

cucumber vodka, elderflower liqueur, citrus 10

*Please note: the first price reflects a cash/debit discount, and the second price reflects a 3% non-cash/non-debit adjustment.*

*Please no sharing, substitutions or split checks per table. Restaurant Week Menu is not combinable with any other promotion or promotional gift certificates.*

*A 20% gratuity will be added to parties of eight or more. Please inform your server of any food allergies or dietary restrictions.*

*\*Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*