



Pittsburgh Restaurant Week

January 14 – 20, 2019

3-Course Dinner Menu • \$35.19 per person

(Please, No Substitutions)

STARTERS

(please select one)

Kale + Romaine Caesar

lemon-anchovy dressing, butternut squash, parmesan, croutons

Charley's Chowder

mediterranean-style fish chowder

Martha's Vineyard Salad

pine nuts, blue cheese, red leaf, bibb, red onion; maple-raspberry vinaigrette

Butternut Squash Bisque

vegetarian; goat cheese, buttered crouton, brown butter

ENTRÉES

(please select one)

Pan Roasted Salmon

butternut squash puree, roasted butternut squash, Chef's Garden
roasted beets, salsa verde

Herb Garlic Grilled Shrimp

white bean passatina, butternut squash, lemon beurre blanc

Herb Roasted Chicken

wild mushroom cream sauce, black pepper fettuccini

Impossible Meatballs

“zucchini noodles”, provençale, shaved parmesan

DESSERTS

(please select one)

Chocolate Bundt Cake

white chocolate ganache, raspberry glaze

Peanut Butter Bombs

Frangelico crème anglaise