

## RESTAURANT WEEK 2020

## \$25 Menu

## STARTS (CHOOSE ONE)

## WEDGE

baby iceberg, tomato, danish bleu, bacon, pickled red onion, herb buttermilk dressing

## SPINACH

baby spinach, lardons, local blueberries, warm balsamic, focaccia croutons, parmesan

## SOUP

corn chowder, duck fat popcorn, chive oil, sriracha seasoning

## ENTRÉES (CHOOSE ONE)

## SALMON

grilled, grilled local vegetable, twice fried potato, sun dried tomato vinaigrette

## HANGER STEAK

hanger steak, grilled local mushroom, truffle vinaigrette, whipped yukon potato

## CHICKEN SCALLOPINI

pan roasted airline, roasted red pepper cream, garganelli, burrata, prosciutto, parmesan, basil

## SAUSAGE &amp; PEPPERS

house rigatoni, plant based sausage, red sauce, pepperonata, vegan parmesan

## DESSERTS (CHOOSE ONE)

## BROWNIE SUNDAE

72% chocolate, rye flour, candied pecans, salted caramel, vanilla gelato

## PANNA COTTA

buttermilk, tahitian vanilla bean, local blueberries, almond praline

## COCKTAILS

Restaurant Week Cocktails Presented by:

**NEW HOLLAND**  
SPIRITS

**BLUE LEMON FIZZ**

COCKTAIL COMPETITION ENTRY

new holland knickerbocker blueberry gin, blueberry simple syrup, fresh lemon, soda - 9

**MEAN NECTARINE**

new holland lake life vodka, peach nectarine redbull - 10

COCKTAIL  
COMPETITION

VOTE AT

[KALAMAZOORESTAURANTWEEK.COM](http://KALAMAZOORESTAURANTWEEK.COM)

## WINE

**ATHENA CABERNET SAUVIGNON** *California*

blackberry, currant & oak tones - 8 gls 38 btl

**ANNABELLA CHARDONNAY** *California*

red pear, mandarin orange, vanilla - 10 gls 42 btl

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

**RESTAURANT WEEK 2020**

**\$10 Bar Menu**

**CALAMARI**

fried calamari rings & tentacles, house-made red sauce,  
lemon aioli, arugula

**ROASTED GARLIC HUMMUS**

garlic roasted chickpeas, roasted garlic, crudité,  
grilled flatbread

**BRUSSELS**

fried brussels sprouts, sweet soy, bacon, spicy aioli, peanuts

**SHRIMP COCKTAIL**

shaved ice, cocktail sauce, lemon, green onion

**TRUFFLE FRIES**

white truffle oil, grana, parsley, lemon aioli

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### \$10 TAKEOUT MENU

#### PIZZA

##### MARGHERITA

red sauce, basil, provolone, burrata, grana

##### SAUSAGE & PEPPERS

house sausage, red pepper, yellow pepper, onion, provolone

##### TRUFFLE MUSHROOM

forest mushroom, provolone, taleggio, truffle oil, grana, parsley

##### TRUFFLE FRIES

white truffle oil, grana, parsley, lemon aioli

##### CALAMARI

fried calamari rings & tentacles, house-made red sauce, lemon aioli, arugula

##### BRUSSELS

fried brussels sprouts, sweet soy, bacon, spicy aioli, peanuts

##### ROASTED GARLIC HUMMUS

garlic roasted chickpeas, roasted garlic, crudité, grilled flatbread

##### SHRIMP COCKTAIL

shaved ice, cocktail sauce, lemon, green onion

### \$49 Family Style Offering (TAKEOUT ONLY)

#### BAKED BOLOGNESE

*Feeds Family of 4*

##### BAKED BOLOGNESE

rigatoni, house bolognese, grana, provolone, garlic breadcrumb, parsley

##### HOUSE SALAD

mixed greens, roasted red peppers, house-pickled onion, grape tomato, buratta mozzarella, balsamic vinaigrette

##### FOCACCIA BREAD

house-made, kosher salt, truffle honey butter

##### PANNA COTTA

buttermilk, tahitian vanilla bean, local blueberries, almond praline