

**Restaurant Week  
Lunch Menu  
January 25<sup>th</sup> – January 31<sup>st</sup>**

**Appetizer**

**Butternut Squash Soup**  
*roasted pumpkin seeds, duck sausage*

**Jumbo Lump Crab Cake**  
*Jicama slaw, chipotle mayo*

**Asian Chicken Salad**  
*marinated chicken breast, baby tomatoes, cucumber, shredded carrots, red cabbage,  
Napa slaw, snow peas, red peppers, soy sesame vinaigrette*

**Entrees**

**Free Range Chicken**  
*fresh haricots vert, wild mushrooms, brown chicken jus*

**Lobster Roll**  
*traditional New England-style, toasted brioche bun, baby arugula*

**Grilled Meatloaf Sandwich**  
*whipped potatoes, portabella sauce, served on a ciabatta roll*

**Desserts**

**Cheesecake**  
*berry compote*

**Restaurant Week  
Dinner Menu  
January 25<sup>th</sup> – January 31<sup>st</sup>**

**Appetizer**

**Onion Soup**  
*cheese crusted with gruyere, mozzarella and gouda*

**Jumbo lump crab cakes**  
*Jicama slaw, chipotle mayo*

**1605 Salad**  
*baby greens, frisee, gala apple, Humboldt fog cheese, toasted hazelnuts, port vinaigrette*

**Entrees**

**Skirt Steak**  
*grilled skirt steak, grilled asparagus, rainbow chard, scallions, poblano jasmine rice,  
Adobo sauce*

**Seared Atlantic Salmon**  
*zucchini spaghetti, roasted tomato concassé*

**Chicken & Waffles**  
*fried breast of chicken, savory waffle, maple chicken jus*

**Desserts**

**Millie 20**  
*twenty paperthin, hand-made crepes, light creamy custard*

**Restaurant Week**

**Lunch Menu**

February 1<sup>st</sup> – February 7th

**Appetizer**

**Onion Soup**

*cheese crested with gruyere, mozzarella and Gouda*

**Skirt Salad**

*baby arugula, red cabbage, white frisée, grape tomatoes, roasted red peppers, red onions, feta cheese, Shaoxing vinaigrette*

**Shrimp Tempura**

*black pepper dipping sauce*

**Entrees**

**Salmon Sliders**

*fresh Atlantic salmon, scallions, cornichon mayo, herb frites*

**Grilled Chicken Panini**

*ciabatta roll, piquillo peppers, arugula, avocado, peppers jack cheese, chipotle mayonnaise*

**Seared Long Island Duck Brochette**

*citrus, wild currants, dry oats, grilled baby bok choy*

**Desserts**

**Peach Martini Sorbet**

*fresh berries*

**Restaurant Week**

**Dinner Menu**

February 1<sup>st</sup> – February 7th

**Appetizer**

**Chicken & Shrimp Gumbo**

*fried okra, peppers, andouille sausage*

**Firecracker Popcorn Shrimp**

*rice noodles, scallions, chili lime sauce*

**Romaine Hearts Salad**

*shaved parmesan, molten brie croutons*

**Entrees**

**Seared Atlantic Salmon**

*zucchini spaghetti, roasted tomato concasse*

**Steak Au Poivre**

*6 ounce pepper-crust ed filet mignon, truffle whipped potatoes, braising greens*

**Chicken Pot Pie**

*classic chicken pot pie with organic vegetables*

**Desserts**

**Miniature Apple Panna Cotta**

*whipped cream, fried green apple crisp*