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**PROJECT
TOWN**

Cleveland Restaurant Week

November 1 through 14, 2010

Enjoy Three Courses for \$30

Openers

Apple & Onion Bisque

*creamy blend with sweet caramelized onion and tart apples
garnished with crispy pancetta*

Calamari Saute

*served with fire-roasted peppers & onions, kalamata olives,
and basil all in a rich white wine & tomato broth*

Shrimp & Spinach Salad

*blackened shrimp with proscuitto, marinated roma tomatoes,
apple, radish, and pickled onion with stone ground mustard
ranch dressing*



Main Course

Certified Angus Beef® Short Rib

*with roasted garlic-buttermilk mashed potatoes, braised greens,
reduction sauce, crispy parsnips*

Cherry & Apple Stuffed Chicken

*mashed potatoes and seasonal vegetables,
and cherry brandy sauce*

Pumpkin-Sage Gnocchi

*Ohio City pasta sauteed in beurre noisette with braised seasonal
vegetables, sauteed spinach, and mushroom medley*



Available

Tuesday through Saturday
after 4:30 pm

complete wine list and cocktail service

No menu substitutions, please.

*All other menu items
available ala carte*

Desserts

White Chocolate Creme Brule

*creamy decadence from our kitchen, garnished
with fresh berries*

Flourless Chocolate Torte

rich chocolate with raspberry sauce

Spiced Pumpkin Cheesecake

a taste of the season, topped with whipped cream

