



**Delmonico's Kitchen Summer Restaurant**  
**Week Menu 2017**

**Special Featured Restaurant Week Wines: Bottle \$40  
Glass \$11  
Specialty Cocktail: Thymeline 1837 \$12**

**Appetizers**

**Wedge Salad**

Jasper Hill Blue Cheese, North Country Apple-Wood Bacon,  
Red Onion, Tomato

**Green Herb Risotto**

Asparagus, Roasted Tomato, Shrimp

**Chef's Soup Presentation**

**Delmonico's Blue Crabcake (Supplement \$12)**

Roasted Corn & Chorizo Relish

**Maple Brook Farms Buratta (Supplement \$10)**

Prosciutto, Tomato, Melon

**Entrees**

**Overnight Barbecued Short Rib**

Grits, Baby Spinach, Roasted Corn

**\*Classic Chicken A la Keene**

Papardelle Pasta, Pequillo Peppers,  
Wild Mushrooms, Sweet Peas

**Grilled Wild Salmon**

Summer Vegetables Faro Ragu, Lemon, Herbs, Parmesan

**Grilled Filet Mignon (Dinner Menu Only)**

8-Ounce Filet Mignon

**\*Delmonico Classic Steak (Supplement \$20)**

20 ounce Boneless Rib Eye

**Dessert**

**New York Style Cheesecake, Strawberry Compote**

**Valrhona Dark Chocolate Cake, Sweet Cream**

**\*Classic Baked Alaska (supplement \$8)**

Banana Ice Cream, Walnut Cake, Apricot Jam

**Lunch Menu \$29.00, Dinner Menu \$42.00 plus beverages,  
Tax and Service. Cannot combine with any other offers.**

**\*Classic Dishes Were Created At Our Stoves**

**Menu is Subject to Change**

**Award Winning Cookbook "Dining at Delmonico's"  
Restaurant Week Special \$45.00**



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