



Graduate NY Restaurant Week Dinner Menu Summer 2024

\$60 Per Person

N/A BEV INCLUDED

Appetizer

Choice of:

Tomato Salad

Cherry Tomato, Ricotta, Pickled Shallot, Basil

Baby Kale Caesar

Spring Garlic Crouton, Pecorino, House Dressing

Smoked Trout Dip

Preserved Lemon, House Malt Vinegar & Dill Chips

Main Course

Choice of:

Pan Seared Salmon

Herb Pistou, Asparagus, Pickled Ramp, Onion

Clam Bucatini

Littleneck Clams, Roasted Garlic, Calabrian Chili, Parsley

Steak Frites

10oz Striploin, Truffled Waffle Fries, Au Poivre Butter

Dessert

Ice-Cream Sandwich

Chocolate Chip Cookie, House Tahitian Vanilla Bean Ice-Cream

Chocolate Tart

Raspberry Coulis



Graduate NY Restaurant Week Lunch Menu Summer 2024

\$45 Per Person

N/A BEV INCLUDED

First Course

Choice of:

Clam Chowder

Smoked Oyster, Creamer Potato, Chili Oil

Baby Kale Caesar

Spring Garlic Crouton, Pecorino, House Dressing

Smoked Trout Dip

Preserved Lemon, House Malt Vinegar & Dill Chips

Main Course

Choice of:

Grain Bowl

Quinoa, Kale Sprouts, Watermelon Radish, Avocado, Basil Vin, Grilled Chicken

Fish & Chips

Juice Bomb Beer Battered Cod, Cajun Seasoned Waffle Fries, House Tartar

AAA Signature Burger

Caramelized Onion, Thick Cut Bacon, American Cheese, Pickled Green Tomato, Trinity Sauce, Waffle Fries

Dessert

Ice-Cream Sandwich

Chocolate Chip Cookie, House Tahitian Vanilla Bean Ice-Cream