



SUMMER 2024 Restaurant Week

Dinner Menu \$45 (3 Courses)

Starters

MUSHROOM RISOTTO ARANCINI

With truffle Aioli

CLASSIC CAESAR SALAD

Baby Romaine, Focaccia Croutons, Parmesan Crisp, Pecorino Romano

BEER BATTERED FRIED CALAMARI

Pomodoro Sauce

BRUSCHETTA

Tomato, Garlic, Parsley, EVOO, Balsamic Glaze on Filone Toast

ZUCCHINI CHIPS

Garlic Aioli or Marinara

Main Courses

GRAMERCY BURGER WITH FRENCH FRIES

(Short Rib Blend-8oz) O.Henry Sauce & Crispy Onions

PENNE A LA VODKA

Finished with Pecorino Romano and Fresh Basil

CHICKEN PARMIGIANA

Spaghetti Pomodoro

STEAK FRITES SERVED WITH BLEU CHEESE BUTTER (\$6 Supplement)

With Truffle Parmesan Fries

PAN ROASTED SALMON

Green Pea Puree, Roasted Beet & Tomato Salsa

Desserts

CRÈME BRÛLÉE

Fresh Seasonal Berries

KEY LIME PIE

Graham Cracker Crust with Clotted Cream

FLOURLESS CHOCOLATE LAVA CAKE (GF)

Oven Warmed, with Caramel Reduction and Vanilla Ice Cream





SUMMER 2024 Restaurant Week

Lunch Menu \$30 (2 Courses)

Starter & Main Course OR Main Course & Dessert

Starters

BRUSCHETTA

Tomato, Garlic, Parsley, EVOO, Balsamic Glaze on Filone Toast

FRIED ZUCCHINI CHIPS

Garlic Aioli or Marinara

MUSHROOM RISOTTO ARANCINI

Truffle Aioli

CLASSIC CAESAR SALAD

Baby Romaine, Focaccia Croutons, Parmesan Crisp, Pecorino Romano

Main Courses

GRAMERCY BURGER WITH FRENCH FRIES

(Short Rib Blend-8oz) O.Henry Sauce & Crispy Onions

CAPELLINI BOLOGNESE

Finished with Shaved Parmigiano Reggiano

CHICKEN MILANESE

Arugula, Heirloom Tomatoes & Red Onion, Aged Balsamic Vinaigrette

PAN ROASTED SALMON

Pan Roasted with Green Pea Puree, Roasted Beet & Tomato Salsa

Desserts

CRÈME BRÛLÉE

Fresh Seasonal Berries

KEY LIME PIE

Graham Cracker Crust with Clotted Cream

FLOURLESS CHOCOLATE LAVA CAKE (GF)

Oven Warmed, with Caramel Reduction and Vanilla Ice Cream





www.petestavern.com

SUMMER 2024 Restaurant Week

PAIRINGS WITH YOUR RESTAURANT WEEK MEAL

Beer \$7

16OZ STELLA ARTOIS

Belgian Pilsner

Wine Bottles \$30

PINOT GRIGIO

Corte Della Torre. Veneto IGT, Italy 2022

ROSÉ

Le Grand Cros, Cotes de Provence 2020

CHARDONNAY

Hahn, Monterey, CA 2022

PROSECCO

La Vigilia. Verona Italy 2022

Cocktails \$12

SUMMERHOUSE

Titos Vodka, St-Germain, Lemon Juice,
Blueberry Rosemary Syrup, Lemon

THYME RASPBERRY SPRITZ

Hendricks Gin, Framboise, Raspberry Thyme Syrup,
Fresh Lemon Juice, Ginger beer

SPICY PALO-MITA

House Jalapeño Infused Casamigos Tequila,
Orange Liqueur, Sour Mix, Grapefruit Juice, Fresh Lemon Juice,
Grapefruit Bitters, Dehydrated Lime

