

Alhadeff Grill

Fall 2019

Chef Joshua Young

Menu #2

Italian Wedding Soup 4.50

Roasted Pumpkin 4.50

Curried Cauliflower and Crispy Garbanzo bean salad
Preserved Lemon Vinaigrette (V) 5.50

Grilled Fennel and Radicchio with Kalamata Olives and Crispy quinoa croutons 6.00

Seared Sea Scallops with Shaved Brussel Sprouts and Delicata Squash
Carrot Coriander Coulis 11.50

Smoked Shrimp Hush Puppies with Spicy Aioli (V) 7.00

Duck Confit Cake with Wilted greens and Cranberry compote 8.00

Tuna Niçoise Salad 11.00*

Grilled Pork Chops with Grilled Apples and Braised Red Cabbage(G) 10.00*

EXPRESS LUNCH:

Rotisserie Chicken

OR

Braised Short Ribs with Parsnip Potato mash Roasted Carrots 9.50

Stuffed Butternut Squash "Thanksgiving Style" (V, G) 8.50

Apple Cider Doughnuts with Carmel Sauce 4.00

Port Wine Poached Pear with Brie and Black pepper Port Reduction 4.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.