

RESTAURANT WEEK
LUNCH 2022

\$15

Course 1

Tomato Basil Bisque

White cheddar sourdough grilled cheese croutons, basil oil, chives

Course 2

Smoked Pastrami Sandwich

Cured and smoked in house shaved brisket, marble rye, horseradish chive aioli, Grand Street steak sauce melted gruyere cheese, house made giardiniera relish

or

Mediterranean Orzo Salad

Julienned spinach, baby arugula, kalamata olives, marinated artichokes, shaved red onion and zucchini, roasted cherry tomatoes and red peppers, feta cheese, sherry thyme vinaigrette

(add grilled shrimp or chicken \$6)

KC RESTAURANT WEEK

G. GRAND STREET

RESTAURANT WEEK DINNER 2022

\$35

Course 1

Tomato Basil Bisque

White cheddar sourdough grilled cheese croutons, basil oil, chives

Course 2

Short Rib Rigatoni

Caramelized onions, carrots, celery, shaved asparagus, portobello mushrooms, creamed marsala wine reduction, freshly grated pecorino cheese, crispy garlic chips

or

Mediterranean Orzo Salad

Grilled shrimp, julienned spinach, baby arugula, kalamata olives, marinated artichokes, shaved red onion and zucchini, roasted cherry tomatoes and red peppers, feta cheese, sherry thyme vinaigrette

Course 3

Crème Brûlée

Choice of: chocolate, vanilla, or strawberry flavored creme brûlée. Fresh berries, house made cookie

KC RESTAURANT WEEK

G. GRAND STREET