

BABY SHANK

Restaurant Week 2025

Three Course Meal + One Drink

\$55 Per Person

First

(CHOICE OF)

BURRATA

heirloom, tomato basil, aged balsamic,
olive oil

FRENCH ONION SOUP

BEEF STOCK, CARAMELIZED ONIONS ,
GRUYERE TOAST

CLASSIC CAESAR SALAD

CRISP ROMAINE, PARMESAN, GARLIC
DRESSING, BRIOCHE CROUTONS

Second

(CHOICE OF)

ROASTED SALMON

wild rice, roasted corn

ROASTED CHICKEN

half chicken marinated with herbs,
medley potatoes, chili jam

SHRIMP SCAMPI PASTA

cherry tomatoes, lemon, butter, angel
hair pasta

THE RACK OF LAMB

parmesan risotto, asparagus

STEAK & FRITES

arugula salad,crispy shallots, thyme

WHOLE BRANZINO GF/NUTS +10

persillade,baby tomatoes, roasted
brussel sprouts

Dessert

(CHOICE OF)

CHOCOLATE TART

WITH VANILLA ICE CREAM

TRADITIONAL NY CHEESECAKE

RASPBERRY SAUCE

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BABY SHANK

Speciality Cocktails

ESPRESSO MARTINI

Vodka / Coffee Liqueur / Espresso

PATIO SZN

Dark rum / Jamaican rum/ cacao liqueur /
Pineapple Juice / Coconut Cream

PASION DE AMOR

Mezcal / Nigori Sake / Passion Fruit /
Ginger / Firewater

BEES KNEES

Gin / Honey / Lemon Juice

Wine

COLIN BAROLLET, PINOT NOIR

Burgundy, France
dry, earthy, refreshing

DOMAINE BELLEVUE, "TOURAINE" SAUVIGNON BLANC

LOIRE VALLEY, FRA
grassy, green pear, honeysuckle, wet stone, crisp

LAVENDETTE ROSÉ

HAUTE PROVENCE, FRA
right crisp, strawberry, gooseberry, refreshing finish

NV CRICOVA BLANC, EXTRA BRUT, CRICOVA, MDV

honey, pear, green apple

Beer

STELLA ARTOIS, PILSNER

LEUVEN, BELGIUM, well-balanced, crisp hop
bitterness, and a soft dry finish

DEVIL'S BACKBONE VIENNA LAGER

VIRGINIA, USA mild, toasted, caramel, smooth
malty finish

ALLAGASH WHITE ALE

PORTLAND, ME, bright, notes of wheat, yeast,
orange peel, coriander, light

LAGUNITAS IPA

PETALUMA, CA, intense hop flavor and aroma

Coffee

ESPRESSO

CAPPUCCINO

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