

Winter 2025
restaurant week
Cheesetique

3-COURSES \$40

Starters

CHEESE BOARD FOR ONE

two cheeses, sweet & savory accompaniments

CAESAR SALAD

baguette croutons, Parmigiano Reggiano,
traditional or vegetarian dressing

FRENCH ONION SOUP

beef broth, caramelized onion, lots & lots of Gruyère

Entrees

'TIQUE CHEESESTEAK

creamy-robust Taleggio, aioli, arugula, ciabatta, mixed greens
Truly one of a kind!

CHICKEN POT PIE

herb-roasted chicken, cozy vegetables, rich gravy, puff pastry blanket

BLACK TRUFFLE GNOCCHI

velvety black truffle cream, tender Ricotta dumplings, Parmigiano

BRAISED BEEF SHORT RIBS +4

mashed potatoes, glazed carrots

LOBSTER MAC +7

delicate lobster tail tossed with Fontina, gemelli pasta, and a touch of
marsala wine... so decadent!

Dessert

CHOCOLATE MOUSSE

creamy, cool & chocolaty, with fresh whipped cream

ORIGINAL CHEESECAKE

a generous slice of our famous cheesecake with fruit compote

GRASSHOPPER PARFAIT

layers of dense chocolate pudding, minty
marshmallow fluff & fresh whipped cream

*Take Home Tomorrow's
Dinner for 2 | Just \$15.99*

LASAGNA or MAC 'N CHEESETIQUE

Our full menu is also available; please, no substitutions.

cheesetique.com



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