



SILVER

NEW AMERICAN BRASSERIE

RESTAURANT WEEK

AUGUST 18 – 22, 2025

3 COURSE LUNCH

CHOOSE ONE SHARING PLATE, ENTRÉE + DESSERT. 25

per person, excludes tax and gratuity

..◇ SHARING PLATES ◇..

MARKET SOUP

House-made Tomato Basil 🍷🍷

cal 191, fat 7g, chol 0mg, carb 27g, fib 3g, prot 2g

New! Tuscan White Bean + Pancetta

CIABATTA & RICOTTA

House-made ricotta with hot honey and thyme, toasted ciabatta.

STREET CORN

Off the cob, roasted and buttered, Mexican cream, queso fresco, salsa roja, cilantro, crispy wontons.

..◇ ENTRÉES ◇..

IT'S BACK! SUMMER BERRY SALAD 🍷

Fresh strawberries and blueberries, spinach, greens, goat cheese, radish, basil, candied pistachios, pomegranate vinaigrette.

Grilled chicken - add 7 / Cinnamon-chipotle shrimp - add 9 / Grilled salmon - add 10

LEMON CHICKEN PICCATA 🍷🍷

Caper lemon garlic sauce, Italian parsley, garlic spinach, cauliflower mash, preserved lemon.

cal 567, fat 19g, chol 131mg, carb 33g, fib 8g, prot 60g

WAGYU SLIDERS

Served with a pink center, cheddar, pickled cucumbers, maple onions, adobo mayo, brioche buns, crispy fries.

..◇ DESSERTS ◇..

CRÈME BRÛLÉE 🍷

Fresh blackberries, organic turbinado sugar.

LEMON TARTLET 🍷

Blackberries, thyme.

PISTACHIO MOUSSE + CHOCOLATE BROWNIE 🍷

Topped with candied pistachios and fresh raspberries.

FLEXITARIAN HEALTHIER OPTIONS

🍷 Lower in Fat or Cholesterol

🍷 Gluten-Free

🍷 Vegetarian

🍷 Vegan





SILVER

NEW AMERICAN BRASSERIE

RESTAURANT WEEK AUGUST 18 – 22, 2025

3 COURSE DINNER

CHOOSE ONE SHARING PLATE, ENTRÉE + DESSERT. 40
per person, excludes tax and gratuity

♦♦ SHARING PLATES ♦♦

GOAT CHEESE BRUSCHETTA **VB**

Pine-nut pesto, tomato, balsamic drizzle, sunflower seeds, ciabatta.
cal 593, fat 26g, chol 26mg, carb 72g, fib 5g, prot 15g

CRISPY SMASHED POTATOES **VB**

Chipotle and za'atar seasoned fingerling potatoes, tahini-harissa
labneh, queso fresco, cilantro, pomegranate gastrique.

HUMMUS **VB**

Basil oil, pomegranate seeds, campari tomatoes, cucumber, olives, naan bread.

STREET CORN

Off the cob, roasted and buttered, Mexican cream, queso fresco,
salsa roja, cilantro, crispy wontons.

♦♦ ENTRÉES ♦♦

NEW! DOUBLE CHICKEN PENNE PASTA

Grilled chicken, chicken andouille, kickin' ancho cream
sauce, roasted corn, leeks, queso fresco, cilantro.

TRUFFLE BISON MEATLOAF

Organic bison, black garlic demi-glace, mushrooms, roasted pearl onions
and peas, scallions, mashed Yukon Gold potatoes, broccolini, tomatoes.

NEW! FRESH CATCH PROVENCAL **GF**

Cinnamon-chipotle seasoned, corn avocado succotash, tomato
caper lobster sauce, cauliflower mash, gremolata.

MOROCCAN TOMATOES TAGINE **GF**

House-roasted tomatoes, basil olive oil drizzle, over berbere quinoa,
leeks, fennel, butternut squash, dried apricots and pomegranate
seeds, roasted pepper sauce, chimichurri, sunflower seeds.
cal 590, fat 34g, chol 0mg, carb 60g, fib 10g, prot 12g

♦♦ DESSERTS ♦♦

CRÈME BRÛLÉE **GF**

Fresh blackberries, organic
turbinado sugar.

LEMON TARTLET

Blackberries, thyme.

PISTACHIO MOUSSE + CHOCOLATE BROWNIE **GF**

Topped with candied pistachios and fresh raspberries.

FLEXITARIAN HEALTHIER OPTIONS

Lower in Fat or Cholesterol

GF Gluten-Free

VB Vegetarian

V Vegan

