



DISTRICT COMMONS
AN AMERICAN TAVERN

Restaurant Week

January 14th – 20th, 2018

THREE-COURSE LUNCH \$22

Raw Bar Special

Mini Me Seafood Tower \$35

Appetizer Selections

Seafood Chowder

Hidden Valley Ranch Oyster Crackers

Creamy Smoked Turkey & Wild Rice Soup

Carrots, Onions, Celery

Caramelized Onion Soup

Gruyère Cheese Bread Pudding

“Second Date” Caesar Salad

White Anchovies, Shaved Parmesan

“BLT” Wedge Salad

Blue Cheese, Smoked Bacon, Cherry Tomatoes

Mixed Green Salad

Mustard Vinaigrette

Entrée Selections

Choose Any Entrée from our Lunch Menu

Grilled Skirt Steak is + \$10

Crab Cake Entrée and Sandwich Board Not Included

Dessert Selections

Strawberry Cheesecake Sundae

Cheesecake Ice Cream, Macerated Strawberries, Graham Cracker Crust

Black Velvet Cake

Cream Cheese Filling, Chocolate Florentine

Caramel Bread Pudding

Coffee Crunch Ice Cream, Toasted Corn Flakes

No Substitutions or Sharing Please.

Restaurant Week is not valid with any other promotion.

Executive Chef Brant Tesky

Pastry Chef Chris Hutcheson

General Manager Ryan McCarthy