

# **City Kitchen**

## *Grosse Pointe Restaurant Week*

All entrées include choice of appetizer, mixed greens salad and choice of dessert.

### *Appetizers*

#### **Flash Fried Crispy Calamari with Red Pepper Sauce**

#### **Sweet Chili Baby Shrimp Bowl**

served in a crispy wonton with asian slaw and sweet chili sauce

#### **Crispy Brussels Sprouts**

agave sriracha vinaigrette with crushed peanuts

### *Salad*

#### **Mixed Greens Salad**

romaine, spring mix, red cabbage, carrots, red onions, cucumbers and your choice of dressing

#### **Arugula and Grain Salad**

baby kale, wasabi peas, sunflower seeds, barley chia seeds, quinoa and balsamic vinaigrette

### *Entrées - \$35.00*

#### **Seafood Newburg**

shrimp, scallops and asparagus tossed in a shrimp newburg sauce with penne pasta

#### **Baby Back Ribs**

½ slab served with french fried potatoes

#### **Flounder stuffed with Crabmeat**

stuffed with deviled crab and served with parmesan risotto and asparagus

### *Dessert*

#### **Key Lime Pie**

rich and tart key lime pie with fresh whipped cream in a graham cracker crust

#### **Bread Pudding**

Warm cinnamon toast bread pudding with crème anglaise and caramel sauce

#### **Cream Puff Sundae**

vanilla ice cream topped with Sanders Hot Fudge, whipped cream, and toasted pecans