
ROCKVILLE CENTRE RESTAURANT ASSOCIATION

RESTAURANT WEEK MENU

FRIDAY, MAY 31st • TUESDAY, JUNE 4th

WEDNESDAY, JUNE 5th • THURSDAY, JUNE 6th

TWO COURSE LUNCH \$25* per person

STARTERS

SOUP DU JOUR composed daily

WATERMELON, FETA & ARUGULA SALAD
toasted almonds & champagne vinaigrette

RICOTTA TOAST
grilled ciabatta, herb whipped ricotta, pignoli nuts, chili-infused honey

MARKET SALAD
seasonal vegetables, choice of dressing

ENTRÉES

CRISPY PANKO CRUSTED CHICKEN
basil-mozzarella risotto, bruschetta tomatoes, balsamic reduction

THAI CHILI GLAZED JUMBO SHRIMP
herb-laced basmati rice

MOULES FRITES
bistro style mussels, crisp fries, crostini, aioli

STEAKHOUSE BURGER
9oz custom blend, gorgonzola, bacon, crispy onion tangle,
GM steak sauce, shoestring fries

*3.5% surcharge added for credit & debit card payments. Restaurant Week menu is priced per person.

No sharing, no substitutions please. Beverages, tax & tip are not included.

GEORGE
MARTIN
The Original

ROCKVILLE CENTRE RESTAURANT ASSOCIATION

RESTAURANT WEEK MENU

Friday, May 31st – Thursday, June 6th

THREE COURSE DINNER \$45* per person

STARTERS

TONIGHT'S SOUP composed daily

WATERMELON, FETA & ARUGULA SALAD
toasted almonds & champagne vinaigrette

RICOTTA TOAST
crisp grilled ciabatta, herb whipped ricotta, pignoli nuts, chili-infused honey

CHICKEN WINGS gochujang sesame BBQ glaze, buttermilk ranch

CHARDONNAY STEAMED PEI MUSSELS
roasted garlic-butter broth, herb crostini

ENTRÉES

HERB GRILLED SALMON FILLET
warm artichokes & roasted red pepper salad, basmati rice

CRISPY PANKO CRUSTED CHICKEN
fresh basil & mozzarella risotto, bruschetta tomatoes, balsamic reduction,
pecorino romano

VEGETABLE BOWL
sweet soy-laced basmati rice, avocado, broccoli, carrots, cucumbers,
asparagus, green beans, chili aioli, pickled ginger

BERKSHIRE PORK CHOP AU POIVRE
roasted garlic mashed potatoes, haricot verts, whiskey peppercorn sauce

STEAK FRITES
10oz Prime Flat Iron Steak, shoestring fries, frisee greens, maitre d' butter,
truffle aioli (upgrade to 16oz Boneless Ribeye Steak +\$16)

SWEETS

PETITE BROWNIE SUNDAE
vanilla ice cream, caramel, chocolate ganache, whipped cream, M&M's®
(substitute gluten free chocolate chip brownie +\$2)

POUND CAKE & BERRIES freshly whipped cream

CHEF'S SELECTION composed nightly

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credit & debit card payments.
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