

220

220 Merrill Street • (248) 645-2150

*Birmingham*  
RESTAURANT WEEK  
FEBRUARY 1-5 & 8-12



Three-course lunch \$15 - Monday thru Friday

February 1-5

**1ST COURSE** choice of:

MINISTRONE SOUP  
SOUP OF THE DAY  
CAESAR SALAD  
MIXED GREEN SALAD

**MAIN COURSE** choice of:

"TOASTED" LOBSTER & SPINACH RAVIOLI  
Lobster Sherry Sauce

SUNDRIED TOMATO & PINENUT CRUSTED WHITEFISH  
White Wine Butter Sauce

PETITE LAMB CHOPS RISOTTO  
Boursin Cheese Risotto, Natural Sauce

**3RD COURSE** choice of:

220 TIRAMISU  
Espresso Creme Anglaise, Mascarpone Custard

CHOCOLATE MOCHA SEMIFREDDO  
Fresh Raspberries, Saunders Hot Fudge, Rum

CREAM PUFF SUNDAE  
Pistachio Gelato, Saunders Hot Fudge

February 8-12

**1ST COURSE** choice of:

MINISTRONE SOUP  
SOUP OF THE DAY  
CAESAR SALAD  
MIXED GREEN SALAD

**MAIN COURSE** choice of:

CHICKEN BREAST TOSCA  
Artichokes, Fresh Lemon Beurre Blanc

4 PEPPERCORN SALMON  
Asparagus, Spicy Cioppino Sauce

SAUTEED CALAMARI RISOTTO  
San Marzano Tomatoes, Kalamatas, Aged Fontina Cheese

**3RD COURSE** choice of:

WARM APPLE STRUDEL  
Vanilla Ice Cream, Pecans, Raisins

STRAWBERRY MASCARPONE CHEESECAKE  
Fresh Strawberry Compote

CREAM PUFF SUNDAE  
Pistachio Gelato, Saunders Hot Fudge

*Birmingham*  
IT ALL STARTS HERE

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Three-course dinner \$25 - Monday thru Friday

February 1-5

**1ST COURSE** choice of:

MINISTRONE SOUP

SOUP OF THE DAY

VINE-RIPENED TOMATO SALAD  
Sweet Onion, Pesto, Gorgonzola

"TOASTED" LOBSTER & SPINACH RAVIOLI  
Lobster Sherry Sauce

**MAIN COURSE** choice of:

ROASTED RAINBOW TROUT  
Onion & Sage Relish, Truffle Honey, Spinach, Farro

LUMP CRAB STUFFED CHICKEN BREAST  
Butternut Squash Puree, Brandy Cider Sauce

PEPPER CRUSTED BEEF TENDERLOIN & SHRIMP RISOTTO  
Creamy Parmesan Risotto, Oven Dried Tomatoes, Marsala

**3RD COURSE** choice of:

220 TIRAMISU  
Espresso Creme Anglaise, Mascarpone Custard

CHOCOLATE MOCHA SEMIFREDDO  
Fresh Raspberries, Saunders Hot Fudge, Rum

CREAM PUFF SUNDAE  
Pistachio Gelato, Saunders Hot Fudge

February 8-12

**1ST COURSE** choice of:

MINISTRONE SOUP

SOUP OF THE DAY

RIDDICCIO, GORGONZOLA AND GREEN APPLE SALAD  
Mustard White Balsamic Dressing

FRESH MOZZARELLA SPIEDINI  
Green Olives, Capers

**MAIN COURSE** choice of:

GRILLED AHI TUNA STEAK  
Pecorino Polenta, Sundried Tomato & Pancetta Oil

CHICKEN BREAST TOSCA  
Artichokes, Fresh Lemon Beurre Blanc

PISTACHIO CRUSTED LAMB CHOPS RISOTTO  
Goat Cheese Risotto, Orange Marsala Sauce

**3RD COURSE** choice of:

WARM APPLE STRUDEL  
Vanilla Ice Cream, Pecans, Raisins

STRAWBERRY MASCARPONE CHEESECAKE  
Fresh Strawberry Compote

CREAM PUFF SUNDAE  
Pistachio Gelato, Saunders Hot Fudge