



Restaurant Week

2 COURSE LUNCH
\$15 per person

Available October 19-25, 2020

APPETIZER

(Choice of)

BROOKLYN HOUSE SALAD

Mixed greens, tomato, cucumber, onions, Champagne vinaigrette

RICOTTA MEATBALLS

Beef and pork meatballs, fresh tomato sauce, grilled bread

SESAME CRUSTED TUNA*

Orange, chili mayo, avocado, scallion, cilantro

ENTREE

(Choice of)

GRILLED CHICKEN SALAD

Mixed greens, goat cheese, strawberries,
candied walnuts, strawberry vinaigrette

BROOKLYN MASTERWORK BURGER*

Potato bun, house ground beef, American cheese, confit tomatoes,
shredded lettuce, Masterwork sauce, French fries

SPAGHETTI AND MEATBALLS

Beef and pork meatballs, fresh tomato sauce, pecorino romano

VEGAN BOWL

Black beans, quinoa, cashew cream,
seasonal vegetables, carrot slaw

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 3% wellness charge is added to all guest checks to help offset the rising costs of employee wages and benefits. This charge is not a gratuity.



Restaurant Week

3 COURSE DINNER
\$30 per person

Available October 19-25, 2020

APPETIZER

(Choice of)

BROOKLYN HOUSE SALAD

Mixed greens, tomato, cucumber, onions, Champagne vinaigrette

RICOTTA MEATBALLS

Beef and pork meatballs, fresh tomato sauce, grilled bread

SESAME CRUSTED TUNA*

Orange, chili mayo, avocado, scallion, cilantro

TAMARIND AND HONEY GLAZED PORK RIBS

Cilantro, scallions, chopped almonds, pickled fresno chiles

ENTREE

(Choice of)

PAN FRIED WALLEYE

Minnesota wild rice risotto, lemon butter sauce

SPAGHETTI AND MEATBALLS

Beef and pork meatballs, fresh tomato sauce, pecorino romano

CHICKEN PARMESAN

Spaghetti, fresh tomato basil sauce, aged parmesan

BUTTERNUT SQUASH RAVIOLI

Brown butter cream, pistachios, fried sage

DESSERT

(Choice of)

KEY LIME BLACKBERRY PIE

WARM DARK CHOCOLATE FUDGE CAKE

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