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**Cleveland Independents Restaurant Week**  
**Sunday through Thursday - March 14<sup>th</sup> - March 27<sup>th</sup>**  
**\$45 for Three Courses**

## **Appetizer**

Choice of:

### **Tomato Basil Bruschetta**

*Overnight Roasted Tomatoes, Boursin Cheese, Aged Balsamic, Fresh Basil, Toasted Ciabatta*

### **Tempura Soft Shell Crab**

*Avocado Coulis, Apple Jicama Slaw*

### **Maine Lobster Bisque**

## **Main Course**

Choice of:

### **Atlantic Cod Loin ala Plancha**

*Lobster Mashed Potatoes, Roasted Green Beans*

### **Grilled Hawaiian Swordfish**

*Sweet Chile Glaze, Scallion Pancake, Grilled Broccoli, Soy Ginger Butter*

### **Amish Chicken Cassoulet**

*Cannellini Beans, House Made Sausage, Rosemary Jus*

### **Yakatori Tofu**

*Hibachi Fried Rice, Grilled Scallions, Bean Sprouts, water Chestnuts, Broccoli, Pickled Cucumber and Ginger*

## **Desserts**

Choice of:

### **Lemon Drop Cake**

*Blueberry Ice Cream, Lemon Crème Anglaise*

### **Strawberry Cheesecake**

*Dark Chocolate Cookie, Macerated Strawberries, Whipped Cream, Strawberry Coulis*

### **Devil's Food Cake**

*Vanilla Mousse, Chocolate Sauce, Vanilla Bean Ice Cream*

*\*All Entrees Are As Is - No Substitutions*

*\*Tax and Tip Are Not Included*

**Mark Kawada, General Manager | Regan Reik, Executive Chef**

*State health regulations require we inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness*