

Wine Glass

WINE BY THE GLASS

2015	Pinot Grigio, Kris	Italy	8.5
2013	Riesling, Leonard Kreusch	Mosel	8
2014	Chardonnay, Guenoc	California	8.5
2014	Sauvignon Blanc, Mud House**	New Zealand	8
2013	Merlot, Tunnel of Elms	California	8
2013	Pinot Noir, Light Horse	California	10
2013	Cabernet Sauvignon, Los Vascos, Baron de Rothschild	Chile	8.5
2014	Malbec 'old Vine', Diseño	Argentina	9
2014	Almansa, 'Laya', Bodegas Atalaya**	Spain	7
2015	Provence Rosé, Le Petit Gueissard	France	8
n.v.	Prosecco 'brut', Zardetto	Italy	8.5

Wine Bottle

BY THE BOTTLE

2014	Gruner Veltliner Kamptal, Loimer	Austria	22
2014	Notios White, Gai'a Estate	Greece	21
2014	Chardonnay, Au Bon Climat	California	45
2014	Pinot Noir 'Monterey', Meiomi	California	30
2012	'Hands of Time', Stag's Leap Wine Cellar	California	30
2013	Cabernet Sauvignon 'Napa', Textbook	California	29

**Select wines from Happy Hour.

Seasonal Cocktails

Garden of Eden Vodka, pomegranate, pear	10
Chaitini Gin, black tea, spice	10
Hot Butternut Rum Rum, butternut squash butter, earl grey tea	10
Legend Has It Mexcal, prickly pear, black pepper	10
Smoked Cranberry Bourbon, cranberry, hickory smoke	12

New Classics

The Dude Vodka, kahlua, nutmege	10
Health Tonic Gin, tumeric, ginger, honey	10
Dark and Stormy Dark rum, ginger beer	10
Harvest Margarita Tequila, beet, lime	10
Bad Santa Bourbon, bacon, cocoa-cayenne	10

Valentine's Dinner

3 course dinner & toast - \$39 person

1st Course

- choice of

Shrimp Cocktail horseradish cocktail sauce, ginger sweet & sour
Diver Sea Scallop caper brown butter, candied grapefruit, pepperpress
Lover's Salad cucumber, cherry tomato, roasted peppers, red wine vinaigrette

2nd Course

- choice of

Hand Crafted Gnocchi squash, fennel, anchovy bread crumbs, pine nuts, tomato, truffle
Grilled Vegetable Caaerole basmati rice, lentils, grilled spinach, roasted garlic, sundried tomato pesto
French Chicken Breast Crystal Valley Farm, white bean cassoulet, pickled swiss chard
Mediterraneaen Bronzino crispy artichokes, fingerling potatoes, tomato truffle oil
Scottish Salmon chickpea puree, crispy quinoa, grilled spinach, citrus vinaigrette
Slow Braised Short Ribs mashed potatoes, seasonal vegetables, red wine sauce
Filet Mignon (8 oz) confit potato, roasted heirloom carrots (+10 for pre fixe)
Grilled Lamb Chops sautéed green beans, pan roasted fingerling potatoes (+10 for pre fixe)

Dessert

- choice of

Share Plate - for two classic creme brulee / salted caramel banana pudding / chocolate cremeux
Carrot Cake cream cheese icing, toasted pecans
Chocolate Truffle Cake Chocolate cake, chocolate truffle filling, vanilla butter cream, chocolate ganache glaze
Jean-Louis Cheese Plate Bobolink Dairy and Bakehouse, Millford, NJ, grapes, honey, flax seed currant bread
Fruit Plate

Bone Broth Soups

The collagen that is extracted when the bones from healthy animals are slowly simmered for long hours contain the building blocks of life. Our broths are loaded with amino acids, and vital nutrients like calcium, potassium and vitamin A. At the Americana, we have prepared our soups this way for nearly 30 years.

Chicken Broth With Matzo Ball or Rice	5
French Onion Soup	6
Chef's Soup Of The Day	5

Salads

Caesar Crisp romaine, shaved pecorino, herb croutons Add white anchovies +2	11
Greek [v] Tomato, cucumber, red onion, romaine, olives, peperoncini peppers, feta, fresh oregano, red wine vinaigrette	13
Spinach Panzanella Bowl Chicken breast, spinach, quinoa, roasted red pepper, artichokes, olives, red onion, chopped grain bread, feta, red wine vinaigrette	16
Skylark [v] Mixed greens, red onion, dried cranberries, candied pecans, blue cheese, aged sherry vinaigrette	13

Add: chicken 5 | grilled shrimp 8

Sandwiches

All burgers and sandwich prices include \$3 toward any side or soup

Roasted Veggie Panini [v] Portobello, roasted peppers, mozzarella, basil, zucchini, roasted garlic spread	14
Crispy Chicken Sandwich Lettuce, tomato and mayo, toasted potato bun	14
Classic Beef Burger Organic grass-fed beef burger, aged Vermont cheddar, lettuce, tomato, onion	14
Short Rib Grilled Cheese sauteed onions, mushrooms, tomato-parmesan fondue	16
St. Louis Burger Organic grass fed beef, grilled onions, mushrooms, mozzarella	15
Roasted Turkey BLT Neuske bacon, lettuce, tomato and mayo	14
Santa Monica Chicken Sandwich Guacamole, pico de gallo, arugula, cheddar, chipotle mayo	16

Sides

apple-celery salad house-made coleslaw Smashed potatoes french fries Chickpea-red bean salad	4
Feta cheese, evoo & oregano / Char-grilled vegetables / Garden veggie quinoa	5
Brussel Sprouts, grated cave aged cheese French green beans, shallots, butter / Marinated roasted beet salad	6