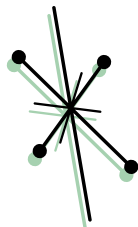


The Continental Mid-town Restaurant Week



\$40 per person



First Course

choice of

THAI COCONUT CHICKEN SOUP
mushroom, ginger, lemongrass

EDAMAME (VG)
yuzu salt

THE CONTINENTAL SALAD (V)
*tomato, cucumber, feta, red onion,
herb vinaigrette*

CRISPY BRUSSELS SPROUTS (V)
roasted garlic yogurt

Main Course

choice of

FARRO RISOTTO (V)
wild mushrooms, butternut squash, pecorino

CHEESESTEAK EGGROLLS
sriracha ketchup

TERIYAKI SALMON
over cedar plank, shiitake, steamed rice

CHICKEN TIKKA MASALA
almond & raisin basmati, raita

Dessert

choice of

BROOKIE
*warm deep dish brownie-chocolate chip cookie,
vanilla gelato*

BANANA CRÉME BRÛLÉE
vanilla wafer cookies

CHERRY SORBET

Featured Cocktails

TIMBER\$15
*knob creek rye, maple, lemon,
grapefruit, thyme*

CRANBERRY SMASH\$15
*haku vodka, cranberry juice, lime,
ginger beer*

(v) - vegetarian (vg) - vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 12.15.22





RESTAURANT WEEK

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