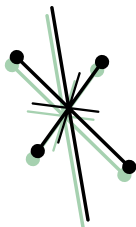


# The Continental Mid-town Restaurant Week



\$45 per person



## First Course

choice of

**EDAMAME (VG)**  
*yuzu salt*

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

**THAI SOUP**  
*mushrooms, ginger, lemongrass*

**CRISPY BRUSSELS SPROUTS (V)**  
*roasted garlic yogurt*

## Main Course

choice of

**CHEESESTEAK EGGROLLS**  
*sriracha ketchup*

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

**TERIYAKI SALMON**  
*over cedar plank, shiitake, steamed rice*

**CHICKEN TIKKA MASALA**  
*almond & raisin basmati, raita*

## Dessert

choice of

**CARAMEL APPLE CHEESECAKE**  
*mascarpone, graham cracker,  
caramel apples, streusel*

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

**BLACKBERRY SORBET**

## Featured Cocktails

**LYCHEE MARTINI** .....\$15  
*haku vodka, lychee, green tea*

**RYE MANHATTAN** .....\$17  
*knob creek rye, carpano vermouth, bitters*

(v) - vegetarian (vg) - vegan

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 09.10.22





# RESTAURANT WEEK

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