CONSUMING RAW OR UNDERCOOKED MEAT OR DAIRY MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

AN AUTOMATIC SERVICE CHARGE OF 20% IS APPLIED TO PARTIES OF SIX OR MORE.

Restaurant Week Lunch

STARTERS

Roasted Butternut Squash Soup
Toasted Pepitas, Espelette Peppers, Curly Scallions

Pork Steam Buns
Hoisin-Glazed, Asian Slaw

The Pembroke Caesar Salad
Hearts of Romaine, Garlic Croutons, Parmesan

ENTRÉES

Bazaar Falafel
Red Pepper Hummus, Pickled Onions, Pita, Tzatziki, Frites

The Pembroke Burger *
Cheddar, Caramelized Onions, Bibb Lettuce, House Ketchup, Frites

Penne Chicken
Spinach, Lemon, Chili, Rosemary, Gorgonzola Cream, Parmesan

Shrimp Pasta Alla Vodka
Fresh Tagliatelle Pasta, Shaved Parmesan

DESSERTS

Tiramisu
Chocolote Lava Cake
Gelato & Sorbet

$35 per person, not including tax & gratuity

* Consuming raw or undercooked meat or dairy may increase the risk of foodborne illness. An automatic service charge of 20% is applied to parties of six or more.
STARTERS
Roasted Butternut Squash Soup
Toasted Pepitas, Espelette Peppers, Curly Scallions
Foie Gras Custard
Poached Pear, Red Onion Jam, Brioche Toast Point
The Pembroke Caesar
Hearts of Romaine, Garlic Croutons, Parmesan

ENTRÉES
Diavolo Chicken
Crushed Fingerlings, Baby Squash, Natural Jus
Blackened Salmon
Tabouleh Salad, Lemon Caper Butter
Wild Mushroom Truffle Risotto
Shaved Parmesan
Pan Seared Filet Mignon (+$15)
Domino Potato, Au Poivre

DESSERTS
Tiramisu
Chocolate Lava Cake
Gelato & Sorbet

$65 per person, not including tax & gratuity

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