



METROPOLITAN WASHINGTONRESTAURANT WEEK..... LUNCH MENU

\$35 PER PERSON | August 24 – August 30, 2026

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• FIRST COURSE • CHOICE OF

LITTLE GEM CAESAR*
asiago cheese crisp, classic dressing

HOUSE SALAD
carrot, cucumber, tomato, grilled corn, rustic croutons,
white cheddar, creamy red wine vinaigrette

MARYLAND CRAB BISQUE
cream, sherry

• SECOND COURSE • CHOICE OF

CHICKEN SALAD
roast chicken, aioli, celery, boiled egg,
romaine lettuce, tomato, Parmigiano-Reggiano

GRILLED ATLANTIC SALMON
lobster risotto, grilled asparagus

WAGYU BURGER*
au poivre mayo, shallot jam, watercress,
gruyère, sweet potato fries

SHORT RIB GNOCCHI
braised beef short rib, parmesan horseradish cream

BLACKENED CHICKEN RIGATONI†
roasted red pepper cream, smoked gouda, snow peas,
leeks, cilantro, red pepper pesto

STEAK & FRITES*†
sliced tenderloin, cognac peppercorn sauce, french fries

• DESSERT COURSE • CHOICE OF

CHOCOLATE MOUSSE
seasonal berries

CARROT CAKE CUPCAKE†
almond butter spread, sweet cream cheese frosting,
toasted coconut & cinnamon pecans

BERRIES & CREAM
seasonal berries, crème anglaise

CRÈME DE LA CRÈME BRÛLÉE
vanilla bean custard, seasonal berries



*These items can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

†We use nuts and nut-based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.

Restaurant Week menus available 8/24 – 8/30/2026, while supplies last. Not available for delivery or online ordering. Cannot be combined with any other offer or discount, including gift card reward cards. Restaurant Week menus not available during Sunday brunch service. Exact menu offerings subject to change based on availability.