

RESTAURANT WEEK



1600 DUKE STREET, ALEXANDRIA VIRGINIA 22314, 703.683.6313

SMALL PLATES CHOICE

Mushroom rounds

Chopped mushrooms sautéed in herbed lemon cream served with toasted buttered rounds

Crisply fried calamari

With a tangy seafood lemon vinegar barbecue sauce

Bruschetta

Romano tomato and black olive relish with brie, goat cheese

Mussels:

Mussels roma, in Tomato Broth

Mussels verde, with minced herbs lemon garlic butter broth

Rich onion tart

Sweet onions in a pie shell with saga bleu cheese soufflé
Topped with Vermont cheddar cheese

Braised pork belly

Apples and caramelized onions with a bourbon maple glaze

Soup of the day

Lobster bisque

\$5 upcharge

Caesar salad or Asian salad

ENTREE OR PASTA CHOICE

PASTAS

Pasta Laporta

Penne pasta with Italian sausage in a lightly spiced tomato sauce

with red and green peppers and fennel seed

Chicken fettuccine

Julienned chicken tossed in olive oil with sun-dried tomatoes, pine nuts and parmesan cheese

Tutta mare

\$10 upcharge

Jumbo shrimp and fresh clams, sautéed with a white wine butter over a nest of linguine with crushed red pepper

Vegan wild mushroom pasta

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Mixed mushrooms, spinach, red and green peppers, braised in olive oil and tossed with fresh herbs in penne pasta

ENTREES

Virginia brook trout

Fresh Virginia trout fillets sautéed served over jasmine white rice with lime burre blanc

Seared salmon fillet

North Atlantic salmon, topped with mango salsa, seared and served with vegetable

Chicken Tuscan style

Boneless chicken breast, topped with tomato, fresh mozzarella and basil, over a bed of herb garlic linguine

Bourbon barbecue hanger steak

Aged hanger steak, marinated in Makers Mark bourbon,

barbecued and served with our Southern-style mac & cheese

New York Strip

\$10 upcharge

Grilled twelve ounce certified black Angus strip loin on a bed of demi-glace

Seared pork schnitzel

Tenderloin medallions, seared golden brown with parmesan cheese and a garlic, lemon, butter and white wine sauce

Veggie Cakes

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House made vegetable cakes, browned in olive oil and baked over a puree of red bell pepper with asparagus and sweet potato chips

DESSERT CHOICE

Chocolate Whiskey Cake

Dark Chocolate Bundt Cake made with Maker's Mark Bourbon and drizzled with chocolate sauce

Lemon tart

Tart shells filled with lemon curd and topped fresh whipped cream

New York style cheese cake

Creamy cheese cake on a bed of Raspberry glaze

Carrot cake

Not your traditional carrot cake with walnuts and a buttermilk glaze

Apple cobbler

Warm apple cobbler with cinnamon ice cream

Dine in \$65.00

Three course menu