

RESTAURANT WEEK MENU

DINNER

THREE COURSES \$40

APPETIZERS

BUTTER NUT SQUASH SOUP ^{GF}

LOBSTER BISQUE ^{GF}

CRAB and ARTICHOKE CHOWDER ^{GF}

WINTER SALAD Pears, Watermelon Radish, Persian Cucumber, Mandarin Oranges, Sunflower Shoots, Cider Dijon Vinaigrette ^{GF}

ARRUGULA PESTO, BRIE and APPLE CROSTINI

SMOKED SALMON DEVILED EGGS Lemon Dill Cream ^{GF}

CAPRESE SALAD Sliced Tomatoes, Fresh Mozzarella Cheese, Basil Cream, Balsamic Glaze ^{GF}

ENTRÉES (choose one)

GRILLED PORK TENDERLOIN CHOP Mashed Potatoes, Crispy Brussels, Baby Carrots, Dijon Cream ^{GF}

SEAFOOD PAELLA Mussels, Shrimp, Calamari, Bay Scallops, Andouille Sausage with Seasoned Rice, Tomato Sauce ^{GF}

LOBSTER CRAB RAVIOLI Lobster Ginger Sauce, Lobster Garnish

SHRIMP AND CRAB CAKES Old Bay Remoulade with Fresh Dill, Potato Au Gratin, Grilled Zucchini ^{GF}

BRAISED SHORTRIB with Fresh Cavatelli Pasta Roasted Celery, Turnips, Onions, Garlic, Baby Carrots, Parmesan Crisps, Tomato Cream

MAHI MAHI FILLET Over White Bean Cassoulet, Onions, Garlic, Carrots, Turnups, Chimichurri, Red Wine Sauce and Grilled Asparagus ^{GF}

PISTACHIO CRUSTED CHICKEN BREAST Cous Cous- Quinoa Blend, Tomato Cream Sauce, Grilled Asparagus

BUTTERNUT SQUASH and VEGETABLE RISOTTO Carrots, Corn, Broccoli, Parmesan and Touch of Cream ^{GF}

DESSERT (choose one)

CHOCOLATE DELIGHT CAKE Chocolate Cake with Chocolate Ganache, Fresh Whipped Cream and Strawberries ^G

LEMONCELLO CAKE Fresh Berries, Raspberry Sauce, Whipped Cream

GRAN MARNIER CRÈME BRULEE

HOMEMADE ICE CREAMS Vanilla, Mint Chocolate Chip, Blackraspberry Chocolate Chip, Dreamsycle

Local Beers

Pilsner, Rhino Chasers-Lost Rhino Brewing, Ashburn VA	\$6.50
Amber Lager, Elliot Ness, Great Lakes Brewing, Cleveland OH	\$6.50
IPA, Face Plant-Lost Rhino Brewing, Ashburn VA	\$6.50
Chocolate Peanut Butter Porter, Sweet Baby Jesus-Du Claw Brewing, Baltimore MD	\$6.50
Cherry Wheat, Honor Brewing, Chantilly VA	\$9.50 16 oz
Double IPA-Desired Effects, Honor Brewing, Chantilly VA	\$9.50 16 oz
Oktoberfest Lager, Port City Brewing, Alexandria VA	\$6.50

Ciders

Angry Orchard	\$6
Hard Cider, Wyndridge, Dallastown, PA	\$6.75
Coastal Cocktails, Vodka Orange Crush	\$9
Coastal Cocktails, Gin Blackberry Bramble	\$9

Wine Features

Sauvignon Blanc, Honey Bunch, South Africa	\$13 glass \$46bt
Albarino, Columna, Spain	\$11 glass \$38bt
Pouilly-Fume, Christian Lauerjat, France	\$48bt
Chardonnay, Rocklin Ranch, California	\$12 glass \$40bt
Cabernet Sauvignon, Cordillera de los Andes, Miguel Torres, Chile	\$13 glass \$46bt

Pinot Noir, Coeur de Terre, Willamette-Oregon	\$13 glass \$46bt
Cabernet Franc Reserve, Two Mountain, Washington	\$11 glass \$38bt
Zinfandel Blend, Sexual Chocolate, Napa Valley	\$52bt
Cabernet-Petit Verdot Blend, Top Gun Cuvee Reserve, Paso Robles	\$55bt
Cabernet Sauvignon, Glunz Family Reserve, California	\$76bt
Bordeaux, La Closerie Des Eyrins, Margaux	\$80bt
Cabernet Sauvignon, Adelaida, Paso Robles-California	\$98bt

ITALIAN REDS

Montepulciano, Sinello-Casalbordino Riserva	\$13glass \$46bt
Cabernet-Sangiovese Super Tuscan, Prunice di Riparbella	\$48bt
Amarone, 3 Cru Guerrieri Rizzardi,	\$82bt