

# HAMROCK'S

RESTAURANT

## RESTAURANT WEEK LUNCH 3 Courses \$35

### Appetizers (Choose One)

**Butternut Squash Soup** with Toasted Pumpkin Seeds and Candied Bacon<sup>GF</sup>

**Baked Potato Soup with Cheddar** <sup>GF</sup>      **Lobster Bisque**<sup>GF</sup>

**Caprese Salad** Sliced Tomatoes, Fresh Mozzarella Cheese, Basil Cream, Balsamic Glaze

**Winter Salad** - Organic Mixed Greens, Red Grape Tomatoes, Dried Cranberries, Sliced Pears, Persian Cucumber, Watermelon Radish, Dijon Apple Cider Vinaigrette<sup>GF</sup>

### Entrées (Choose One)

**Chicken Stroganoff** Cremini Mushrooms, Roasted Celery, Garlic Cream, Asparagus over Greek Orzo

**Crab Cakes** 5oz Crab Cake with Old Bay Remoulade, Potato Au Gratin, Grilled Zucchini <sup>GF</sup>

**Chicken Breast Saltimbocca** Chicken Breast with Prosciutto Ham, Fresh Mozzarella Cheese over Mashed Potatoes, Grilled Asparagus<sup>GF</sup>

**Penne Pasta with Sautéed Shrimp and Andouille Sausage** Cajun Cream Sauce

**Grilled Salmon** - Rice, Mango Salsa, Pomegranate Glaze and Basil Cream<sup>GF</sup>

**Grilled Chicken and Fried Brie Salad** Organic Mixed Greens, Mandarin Oranges, Red Grape Tomatoes, Watermelon Radish, Persian Cucumbers, Balsamic Vinaigrette<sup>GF</sup>

**Stuffed Avocado** <sup>GF</sup> Half with Curry Chicken Salad and Half with Seafood Salad

**Butternut Squash Risotto** Butternut Squash, Baby Carrots, Parmesan, Toasted Pumpkin Seeds<sup>GF</sup>

### DESSERT

**LEMONCELLO CAKE** Fresh Berries, Raspberry Sauce, Whipped Cream      **CHOCOLATE ESPRESSO CHEESECAKE** Chocolate Sauce, Whipped Cream

**CARAMEL APPLE BREAD PUDDING** w/Homemade Vanilla IC      **SMORES ICE CREAM PIE** Chocolate Ice Cream with Reeces P-Nut Butter, Marshmallows, Graham Cracker Crust

**HOMEMADE ICE CREAMS** Vanilla, Dream Sycle, Mint Chocolate Chip, Blackraspberry Chocolate Chip <sup>GF</sup>

## Local Beers

Pilsner, Rhino Chasers-Lost Rhino Brewing, Ashburn VA	\$6.50
Amber Lager, Eliot Ness, Great Lakes Brewing	\$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
Always Red Farmhouse Ale-Desired Effects, Honor Brewing, Chantilly VA	\$9.50 16 oz

## Ciders

Angry Orchard	\$6.50
Hard Cider, Wyndridge, Dallastown, PA	\$6
Coastal Cocktails, Vodka Orange Crush	\$8
Drunk Fruit, Melon Hard Seltzer	\$7

## Wine Features

Rose-Tempranillo, Lar de Paula, Spain	\$11glass \$40bt
White Bordeaux, Chateau Les Arrowmans, France	\$10glass \$38bt
Sancerre, Lauerjat, France	\$48bt
Chenin Blanc-Honey Bunch, Remhoogte, South Africa	\$13glass \$46bt
Rocklin Ranch, Chardonnay, Monterey, California	\$11glass   \$36bt
Pinot Noir, Coeur de Terre, Willamette-Oregon	\$13glass   \$46bt
Cabernet Franc, Two Mountain, Washington State	\$13glass   \$46bt
Cabernet Sauvignon, Cordillera-Reserve, Valle del Maipo-Chili	\$13 glass \$46bt
Zinfandel Blend, Sexual Chocolate, Napa Valley	\$52bt
Cabernet Sauvignon-M 100, Hoppes Valley Wines, Washington State	\$14glass \$50bt
Bordeaux, La Closerie Des Eyrins, Margaux	\$80bt

## ***STEAK HOUSE REDS***

Cabernet Sauvignon, Glunz Family Reserve, California	\$76bt
Amarone, 3 Cru Guerrieri Rizzardi, Italy	\$82bt
Cabernet Sauvignon, Adelaida, Paso Robles-California	\$98bt