

Fairfax

~Restaurant Week~

January 14th – January 20th, 2019

Dinner Menu

\$35

Your choice of one of the following starters:

Caesar Salad

Steak House Salad with Balsamic Dressing

Your choice of one of the following entrées:

Petite Filet

*6oz tender filet topped with
shiitake demi sauce*

BBQ Shrimp Entrée

*large shrimp sautéed in reduced white wine, butter, garlic & spices on a
bed of roasted garlic mashed potatoes*

Mixed Grill

Three Favorites:

*4oz tenderloin filet, stuffed free range chicken breast,
jumbo lump crab cake*

Entrée Additions (supplemental charge):

Truffle Crust or Bleu Cheese Crust \$5 / Lobster Tail \$17 / Oscar Style \$15 / Six Broiled Shrimp \$15

Your choice of one of the following personal side items:

Creamed Spinach

Sautéed Mushrooms

Garlic Mashed Potatoes

Dessert:

Classic New York Mini Cheesecake with Raspberry Coulis

Restaurant Week Beverage Pairings

<i>Moscato, La Perlina, Puglia, Italy, NV</i>	\$35
<i>Chardonnay, Franciscan Estate, Napa Valley, California, 2016</i>	\$35
<i>Malbec, Terrazas de los Andes, Mendoza, Argentina, 2017</i>	\$35
<i>Cabernet Sauvignon, Simi, Alexander Valley, California, 2015</i>	\$35

NO SUBSTITUTIONS PLEASE | TAX & GRATUITY NOT INCLUDED