

**Tyson's Corner**  
**~Restaurant Week~**

January 14<sup>th</sup> – January 20<sup>th</sup>, 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*

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***Restaurant Week Beverage Pairings***

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

**NO SUBSTITUTIONS PLEASE | TAX & GRATUITY NOT INCLUDED**