METROPOLITAN WASHINGTON RESTAURANT WEEK LUNCH MENU \$35

January 27 – February 2 | McLean

FIRST COURSE choose from:

CAESAR SALAD parmigiano-reggiano, asiago cheese crisp

WEDGE SALAD applewood smoked bacon, blue cheese crumbles, tomatoes, red onion, buttermilk blue cheese

MARYLAND CRAB BISQUE

BLUE CHEESE POTATO CHIPS hand-cut potato chips, blue cheese sauce

SECOND COURSE choose from:

GRILLED ATLANTIC SALMON lobster risotto, grilled asparagus

JUMBO LUMP CRAB MELT cheddar, tomato, remoulade, rustic country bread with fries

BLACKENED CHICKEN PENNE roasted red pepper cream, smoked gouda, snow peas, leeks, cilantro, red pepper pesto

PRIME RIB DIP hand-carved prime rib, provolone, mayonnaise, au jus, creamy horseradish with fries

WOOD-GRILLED RIBS half slab of baby back ribs, Kansas City BBQ sauce, fries, creamed corn with bacon

STEAK & FRITES* Flat iron steak, brown butter sauce, french fries, romesco sauce

6 OZ. CENTER-CUT FILET MIGNON* rosemary demi-glace, yukon mashed potatoes, grilled asparagus (add \$5)

THIRD COURSE choose from:

HORCHATA BREAD PUDDING dark rum, cinnamon ice cream

CHOCOLATE VELVET CAKE chocolate mousse, chocolate ganache, raspberry ice cream

BERRIES & CREAM seasonal berries, crème anglaise

CRÈME BRÛLÉE raspberries, crisp sugar crust

Restaurant Week menus available 1/27 – 2/2/2025, while supplies last, for dine-in only. Not available for delivery, or online ordering. Cannot be combined with any other offer or discount, including gift card dining certificates. Happy hour, half price wine and Sunday Brunch not available during Restaurant Week. Exact menu offerings subject to change based on availability.

^{*}May contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

[†]We use nuts and nut-based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.