

Metropolitan Washington Restaurant Week Dinner

\$55

-----Appetizer-----

*Watermelon-mango and feta cheese salad
arugula, citrus oregano dressing*

*New England Clam Chowder
Smoked Bacon bits, New Potatoes, Westminster crackers*

*Caesar Salad
Garlic Croutons, Shaved Parmesan, Caesar Dressing*

*Spicy Tuna Poke
fried wonton cups, cucumbers, spicy tuna mix, eel sauce, spicy tobiko mayo*

_____Entree_____

*Grilled Ecuador Swordfish
Grilled Broccolini, Charred half lemon, Tobiko-basil oil Beurre Blanc*

*6 oz, filet Mignon
Option Black and Blue (caramelized onions and blue cheese butter) or
Option of Au Poivre Sauce*

*Seared Pacific Barramundi
sautéed spinach, beet puree, topped with crab chive beurre blanc*

*Seared Norwegian Salmon
Mushroom and mint pea risotto, creamy yogurt-dill sauce*

*Enhancements
ADD LUMP CRAB LOUIE +22
ADD COLD WATER LOBSTER TAIL +28 ADD CRAB CAKE +26*

Key Lime Pie / Blueberry Lemon Cheesecake / Seasonal Sorbet or Ice cream