



RESTAURANT WEEK

Summer 2019

FIRST COURSE

Crispy Brussel Sprouts

Parmesan, Caesar Dressing

Kale Salad

Dried Pineapples, Gouda, Currants, Sunflowers Seeds
Balsamic Vinaigrette

Caesar Salad

Gem Lettuce, Red Onion, Radish, Parmesan, Garlic Croutons
Caesar Dressing

Herb Mac N Cheese

Gruyere, Fontina, White Cheddar, Smoked Gouda Blend
Bread Crumbs

SECOND COURSE

Mussels and Fries

Garlic, White Wine, Cream, Baguette

Roasted Salmon

Cauliflower Rice, Wilted Spinach, Lemon, Garlic

Jerk Chicken

Vegetable Fried Rice, Chimichurri

Classic Filet

Compound, Cajun or Chimichurri
Mashed Potatoes, Arugula Salad
Add 15.

DESSERT

Key Lime Pie

Graham Cracker Crust

Butter Cake

Caramel Sauce, Strawberry Sauce
Vanilla Gelato

\$35.00 not inclusive of DC Tax or Gratuity

Menu subject to change without notice

* DENOTES: IT MAY BE A LITTLE SPICY;

Please alert your server to any special dietary requirements or allergies. 20% gratuity included for parties of 6 or greater;
Credit Cards Split to a Maximum of 4.