



RESTAURANT WEEK

Winter 2019

FIRST COURSE

Crispy Brussel Sprouts

Mint, Red Onion, Egg, Maple Yogurt, Bacon Vinaigrette

Mixed Greens

Red Onion, Tomato, Strawberries, Blue Cheese, White Balsamic Vinaigrette

Caesar Salad

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

Fried Calamari

Thai Chili Sauce, Coconut

Herb Mac N Cheese

Cheddar, Parmesan, Garlic
Add 5.

SECOND COURSE

Roasted Chicken Breast

Fresh Pasta, Carrots, Toasted Tomatoes, Brown Butter Jus

Roasted Salmon

Cauliflower Rice, Wilted Spinach, Lemon, Garlic

Beef Bolognese

Fresh Pasta, Parmesan, Arugula

12oz NY Strip

Pommes Puree, Green Beans, Au Poivre
Add 5.

DESSERT

Bananas Foster Pie

Myers Rum Salted Caramel, Whipped Cream
Graham Cracker Crust, Almonds

Lemon Curd Cheesecake

Maserated Berries, Graham Cracker Crust

\$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.