



Restaurant Week

APPETIZERS

WHITE GAZPACHO^{GF} \$8 **LOBSTER BISQUE**^{GF} \$10

VIDALIA ONION TART with Asparagus, Herbed Goat Cheese, Red Grape Tomatoes \$12

SUMMER SALAD Watermelon Radish, Red Grape Tomatoes, Persian Cucumber, Mandarin Oranges, Strawberries, Balsamic Vinaigrette^{GF} \$10

CHICKEN SATE Panko-Almond, Cinnamon Sugar Crust, Thai P-nut Sauce, Gingered Carrot Slaw \$13

BABY GREENS, PEACHES, WATERMELON Persian Cucumbers, Watermelon Radish, Pickled Onions, Feta, Olive Oil, Balsamic Glaze^{GF} \$10

TUNA POKE Marinated Tuna with Soy, Teriyaki, Mango, Ginger, Water Chestnuts, Crispy Rice Cake \$17

ENTRÉES (choose one)

RED WINE BRAISED SHORT RIB Melted fontina Cheese, Mashed Potatoes, Onion Soup Broth^{GF} \$37

SEAFOOD PAELLA Sautéed Mussels, Shrimp, Andouille Sausage, Calamari, Tomatoes, Seasoned Rice^{GF} \$33

GINGER SOY GLAZED CODFISH FILLET Sticky Rice Cake, Bok Choy Carrot Saute, Scallions, Sesame Seeds \$28

PORK TENDERLOIN SCHNITZEL Potato Salad with Arugula Pesto, Grilled Asparagus, Side Tomato Cream Sauce^{GF} \$28

CHICKEN LIMONE Sautéed Chicken Breast, Tomatoes, Artichoke Hearts, White Wine Lemon Butter Sauce, Savannah Red Rice, Asparagus^{GF} \$24

FRESH TAGLIATELLE PASTA with **SAUTEED SHRIMP** Tomato Cream Sauce, Marzano Tomatoes, Parmesan, Balsamic Glaze \$28

EGGPLANT INVOLTINI- Eggplant stuffed with Ricotta Spinach Filling, Tomato Sauce, Grilled Zucchini, Parmesan^{GF} \$22

DESSERT (choose one)

CHOCOLATE DELIGHT CAKE Chocolate Cake with Chocolate Mousse, Fresh Whipped Cream and Strawberries^{GF} \$10

LEMONCELLO CAKE Fresh Berries, Raspberry Sauce, Whipped Cream \$9.50

S'MORES ICE CREAM CAKE Chocolate Peanut Butter Ice Cream with Graham Cracker Crust, Marshmallows, Chocolate-Caramel Sauce \$9

KEY LIME PIE Cinnamon Toast Graham Cracker Crust, Raspberry Sauce, Whipped Cream, Fresh Berries \$9

WHITE CHOCOLATE RASPBERRY CHEESECAKE Oreo Cookie Crust, Raspberry Sauce, Whipped Cream, Fresh Berries \$10

HOMEMADE ICE CREAMS Black Raspberry Chocolate Chip, Creamsicle, Mint Chocolate Chip^{GF} \$7

Local Beers

Pilsner, Rhino Chasers-Lost Rhino Brewing, Ashburn VA	\$6.50
Amber Lager, Elliot Ness, Great Lakes Brewing, Cleveland OH	\$6.50
IPA, Face Plant-Lost Rhino Brewing, Ashburn VA	\$6.50
Hazy India Pale Ale- Honor Brewing, Chantilly, VA	\$9.50 16 oz
Sweet Baby Jesus- DuClaw Brewing Co., Baltimore, MD	\$6.50

Ciders/Specialty

Whisky & Cola, Crown Royal Canned Cocktails	\$9
Hard Cider, Wyndridge, Dallastown, PA	\$6.75
Coastal Cocktails, Vodka Orange Crush	\$9
Coastal Cocktails, Gin Blackberry Bramble	\$9
Coastal Cocktails, Whiskey Lemonade	\$9

Wine Features

Chenin Blanc, Honey Bunch, South Africa	\$13 glass \$46bt
Sauvignon Blanc, Sandpiper, Marlborough-New Zealand	\$11 glass \$38bt
Rose, Zestos Vineyards, Spain	\$8 glass \$29bt
Albarino, Columna, Spain	\$13 glass \$36bt
Chardonnay, Rocklin Ranch, California	\$12 glass \$40bt
Pinot Noir, Coeur de Terre, Willamette-Oregon	\$13 glass \$46bt
Cabernet Franc Reserve, Two Mountain, Washington	\$12 glass \$38bt
Zinfandel Blend, Sexual Chocolate, Napa Valley	\$52bt
Pinot Noir, the Hilt, California	\$55bt
Zinfandel, Quivira Vineyards, Sonoma	\$14 glass \$55bt
Cabernet Sauvignon, The Underground Wine Project, Washington	\$15 glass \$58bt
Bordeaux, Villa Estuaire-Pauillac, France	\$55bt

ITALIAN REDS

Montepulciano, Sinello-Casalbordino Riserva	\$13glass \$46bt
Cabernet-Sangiovese Super Tuscan, Prunice di Riparbella	\$48bt
Amarone, 3 Cru Guerrieri Rizzardi,	\$82bt

DESSERT WINE

WHITE Dario Coos, Ramandolo, Italy	\$12 glass \$35bt (half bottle)
PORT Churchill's Reserve, Portugal	\$13 glass