

HAMROCK'S

RESTAURANT

RESTAURANT WEEK

THREE COURSES \$40.00

APPETIZERS

LOBSTER BISQUE ^{GF}

POTATO HAM and VEGETABLE SOUP ^{GF}

WHITE GAZPACHO ^{GF} Honeydew Melons, Avocado, Cilantro Cream, Tortilla Strips

SUMMER SALAD Grilled Peaches, Watermelon, Persian Cucumber, Radishes, Feta Cheese, Olive Oil, Balsamic Glaze ^{GF}

FRIED OYSTERS with Roasted Poblano Cream Sauce ^{GF}

CAPRESE SALAD Sliced Tomatoes, Fresh Mozzarella Cheese, Basil Cream, Balsamic Glaze ^{GF}

NY STEAK CROSTINI Cheddar Jack Cheese, Roasted Peppers, Chipotle Cream

ENTRÉES (choose one)

PAN SEARED DUCK BREAST Sticky Rice Cakes, Chopped Garlic Spinach and Curried Peppers, Hoisin Barbeque Glaze ^{GF}

LEMON TARRAGON SAUTEED SHRIMP ORECHIETTE PASTA, Summer Tomatoes, Grilled Zucchini, Olive Oil, Parmesan

CHESAPEAKE CRAB CAKES Old Bay Remoulade, Potato Au Gratin, Grilled Zucchini ^{GF}

SAUTEED CHICKEN BREAST w/Maple Brown Sugar Glazed Ham Gravy, Au Gratin Potatoes, Baby Carrots ^{GF}

ROCKFISH FILLET Mashed Potatoes, Lobster Ginger Sauce, Grilled Asparagus, Marinated Tomatoes, Cucumbers, Calamata Olives ^{GF}

PORK TENDERLOIN STEAK ^{GF} Over Potato Salad with Arugula Pesto, Chopped Arugula, Prosciutto Ham, Grilled Asparagus

CORN and ARTICHOKE RISOTTO Broccoli, Garlic Spinach, Parmesan

DESSERT (choose one)

HAMROCK COOKIE Fresh Baked Chocolate Chip Cookie Served Warm with Whipped Cream, Homemade Vanilla IC, Chocolate Sauce

LEMONCELLO CAKE White Chocolate Mascarpone Frosting, Fresh Berries, Strawberry Sauce, Whipped Cream

WHITE CHOCOLATE, CARAMEL, APPLE BREAD PUDDING Homemade Vanilla Ice Cream, Salted Caramel Sauce

SMORES ICE CREAM PIE Chocolate Ice Cream with Reeces P-Nut Butter, Marshmallows in a Graham Cracker Crust

Homemade Ice Cream-Blackraspberry Chocolate Chip, Mint Chocolate Chip, Dream Sycle ^{GF}

Fresh Berries with Whipped Cream Marinated in Strawberry Orange Sauce ^{GF}

Local Beers

Pilsner , Rhino Chasers-Lost Rhino Brewing, Ashburn, VA	\$6.50
Amber Lager , Great Lake-Eliot Ness, Cleveland, Ohio	\$6.50
IPA , Face Plant-Lost Rhino Brewing, Ashburn, VA	\$6.50
Hazy IPA , Honor Brewing, Chantilly, VA	\$9.50 (16oz)
Chocolate Peanut Butter Porter , Sweet Baby Jesus-Du Claw Brewing, Baltimore, MD	\$6.50
Red Ale , Exile Red Ale, Evolution Craft Brewing, Salisbury, MD	\$6.50

Ciders/Specialty

Hard Cider, Windridge, Dallastown, PA	\$6.50
Potter's Petite Cider, Charlottesville, VA	\$6.50
Coastal Cocktails, Vodka Orange Crush	\$9.00
Costal Cocktails, Gin Black Berry Bramble	\$9.00

Wine Features

Alberino , Columbia, Spain	\$10.50 glass \$38 bottle
Rose , Zestos Vineyards, Spain	\$8 glass \$29 bottle
Chardonnay , Rocklin Ranch, California	\$12 glass \$44 bottle
Chenin Blanc , Honeybunch, Remhoothe-Reserve, South Africa	\$13 glass \$48 bottle
Pinot Noir , Coeur de Terre, Willamette, Oregon	\$14 glass \$52 bottle
Cabernet Franc , Reserve Two Mountain, Washington	\$12 glass \$44 bottle
Zinfandel Blend , Sexual Chocolate, Napa Valley, California	\$52 bottle
Cabernet Sauvignon , Love on Mars, Sonoma, California	\$14 glass \$54 bottle
Cabernet Sauvignon , Glunz, Paso Robles, California	\$76 bottle
Cabernet Sauvignon , M100, Columbia Valley, Washington	\$15 glass \$58 bottle
Cabernet Sauvignon , Hidden Coast Reserve, Chile	\$15 glass \$58 bottle
Cabernet Blend , The Pairing, California	\$60 bottle
Verona Corvona , Tizzani, Italy	\$15 glass \$58 bottle
Montepulciano , Italy	\$14glass \$55 bottle
Barolo , Broccardo, Italy	\$70 bottle

Dessert Wines

WHITE Dario Coos, Ramando, Italy

\$12 glass | \$35 half-bottle

RED Churchill's Reserve, Portugal

\$13 glass

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SUMMER SALAD Grilled Peaches, Watermelon, Persian Cucumber, Radishes, Feta Cheese, Olive Oil, Balsamic Glaze ^{GF}

CAPRESE SALAD Sliced Tomatoes, Fresh Mozzarella Cheese, Basil Cream, Balsamic Glaze ^{GF}

NY STEAK CROSTINI Cheddar Jack Cheese, Roasted Peppers, Chipotle Cream

ENTRÉES (choose one)

GREEK SHRIMP SALAD Creamy Italian Vinaigrette, Feta Cheese, Persian Cucumbers, Red Grape Tomatoes, Calamata Olives ^{GF}

LEMON TARRAGON SAUTEED SHRIMP ORECHIETTE PASTA, Summer Tomatoes, Grilled Zucchini, Olive Oil, Parmesan

CHESAPEAKE CRAB CAKES Old Bay Remoulade, Potato Au Gratin, Grilled Zucchini ^{GF}

SAUTEED CHICKEN BREAST w/Maple Brown Sugar Glazed Ham Gravy, Au Gratin Potatoes, Baby Carrots ^{GF}

GRILLED SALMON SALAD Organic Mixed Greens with Balsamic Vinaigrette, Persian Cucumbers, Watermelon Radish, Tomatoes, Parmesan ^{GF}

PORK TENDERLOIN STEAK ^{GF} Over Potato Salad with Arugula Pesto, Chopped Arugula, Prosciutto Ham, Grilled Asparagus ^{GF}

CORN and ARTICHOKE RISOTTO Broccoli, Garlic Spinach, Parmesan ^{GF}

DESSERT (choose one)

HAMROCK COOKIE Fresh Baked Chocolate Chip Cookie Served Warm with Whipped Cream, Homemade Vanilla IC, Chocolate Sauce

LEMONCELLO CAKE White Chocolate Mascarpone Frosting, Fresh Berries, Strawberry Sauce, Whipped Cream

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