
HAMROCK'S

 R E S T A U R A N T 

Three Course Menu \$40

APPETIZERS

CRAB and ARTICHOKE CHOWDER ^{GF} **LOBSTER BISQUE** ^{GF}

BUTTERNUT SQUASH SOUP ^{GF} Garnished with Pumpkin Seeds

WINTER SALAD Sliced Pears, Toasted Pecans, Organic Mixed Greens, Watermelon Radish, Persian Cucumbers, Grape Tomatoes, Shaved Parmesan Dijon Lemon Vinaigrette ^{GF}

ROAST DUCK and POTATO CAKES Spicy Slaw, Mango Salsa, Hoisin Bbq Glaze

CROSTINI with Arugula Pesto, Brie Cheese Blackberry Garnish

ENTRÉES

RED WINE BRAISED SHORT RIBS Onion Soup Broth, Mashed Potatoes, Melted Fontina Cheese ^{GF}

LOBSTER CRAB RAVIOLI Basil Cream, Broccoli, Lobster Sauce

SEAFOOD PAELLA Mussels, Shrimp, Calamari, Chorizo, Garlic, Tomatoes with Seasoned Rice ^{GF}

PORK TENDERLOIN CUTLET "smothered" Apple-Sausage Gravy, Arugula Potato Salad, Grilled Asparagus

ROCKFISH FILLET Lobster Ginger Sauce, Grilled Asparagus, Mashed Potatoes

PROSCIUTO WRAPPED CHICKEN BREAST Creamy Marsala Sauce, Au Gratin Potatoes, Baby Carrots

DESSERT

CHOCOLATE DELIGHT CAKE (GF) Chocolate Sauce and Fresh Whipped Cream

CLASSIC CRÈME BRULEE (GF) whipped Cream and Berries

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

Homemade Ice Cream - Black Raspberry Chocolate Chip, Mint Chocolate Chip, Vanilla, Dreamcycle ^{GF}

SMORE'S ICE CREAM PIE Chocolate Ice Cream, Reeces PNut Butter, Marshmallows, Graham Cracker Crust

Local Beers

Pilsner , Prima Pils-Lost Rhino Brewing, Ashburn, VA	\$6.95
Amber Lager , Great Lake-Eliot Ness, Cleveland, Ohio	\$7.25
Hazy IPA , Honor Brewing, Chantilly, VA	\$9.95 (16oz)
Chocolate Peanut Butter Porter , Sweet Baby Jesus-Du Claw Brewing, Baltimore, MD	\$7.50
Red Ale , Exile Red Ale, Evolution Craft Brewing, Salisbury, MD	\$7.25

Ciders/Specialty

Hard Cider, Windridge, Dallastown, PA	\$6.95
Coastal Cocktails, Vodka Orange Crush	\$9.00
Costal Cocktails, Gin Black Berry Bramble	\$9.00

Wine Features

Alberino , Columbia, Spain	\$14 glass \$52 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
Cabernet Sauvignon , Love on Mars, Sonoma, California	\$14 glass \$54 bottle
Cabernet Sauvignon , Fidelitas-Red Mountain, California	\$80 bottle
Cabernet Sauvignon , M100, Columbia Valley, Washington	\$15 glass \$58 bottle
Cabernet Sauvignon , Bull by the Horns, Paso Robles	\$14 glass \$54 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