

RESTAURANT WEEK MENU

THREE COURSES \$35.00

APPETIZERS

CRAB and ARTICHOKE CHOWDER ^{GF}

LOBSTER BISQUE ^{GF}

WHITE GAZPACHO Honeydew Melons, Avocado, Cilantro Cream, Tortilla Strips

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

CRISPY CAULIFLOWER Hot Honey Orange Glaze, Cilantro, Chopped Cashews ^{GF}

WEDGE SALAD Avocado Ranch Dressing, Candied Bacon Bits, Red Grape Tomatoes, Persian Cucumbers, Watermelon Radish ^{GF}

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

BURNT CARROTS and Arugula Goat Cheese Crumbles, Mandarin Oranges, Toasted Pumpkin Seeds ^{GF}

ENTRÉES (choose one)

GRILLED NY STRIP STEAK Mashed Potatoes, Garlic Green Beans, Chipotle Lime Butter (plus \$8) ^{GF}

SAUTEED VEAL INVOLTINI Panko Crusted Veal stuffed with Fresh Mozzarella, Roasted Potatoes with Chimichurri, Baby Carrots ^{GF}

BAY SCALLOP, SHRIMP, CALAMARI STIR FRY Seafood Fried Rice with Asparagus, Broccoli, Cucumbers, Pickled Ginger, Hoisin BBQ Glaze

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

PANKO PARMESAN CRUSTED CHICKEN Fontina Cheese, Arugula Salad with Roasted Potatoes, Side Gravy ^{GF}

GRILLED SWORDFISH FILLET Mashed Potatoes, Tomato Cream Sauce, Grilled Asparagus, Pineapple Salsa ^{GF}

GRILLED LAMB CHOPS w/SHRIMP PROVENCAL Shrimp Sauteed with White Wine Lemon Butter Sauce, Au Gratin Potatoes ^{GF}

ORECHIETTE PASTA Saffron Cauliflower, Garlic Spinach, Chopped Tomatoes, Parmesan, Chopped Pistachios

DESSERT (choose one)

CHOCOLATE DELIGHT CAKE Chocolate Cake with Chocolate Ganache, Fresh Whipped Cream and Strawberries

LEMONCELLO CAKE Fresh Berries, Strawberry Sauce, Whipped Cream

CARAMEL APPLE BREAD PUDDING Salted Caramel, Black Berries Whipped Cream

S'MORES ICE CREAM CAKE Chocolate Peanut Butter Ice Cream with Marshmallows, Graham Cracker Crust, Chocolate Sauce

HOMEMADE ICE CREAMS Blackraspberry Chocolate Chip, Dreamsicle(orange vanilla), Mint Chocolate Chip ^{GF}

HAMROCK'S

RESTAURANT

Local Beers

Pilsner, Rhino Chasers-Lost Rhino Brewing, Asburn VA	\$6.50
Amber Lager, Mustang Sally, Chantilly VA	\$6.50
IPA, Face Plant-Lost Rhino Brewing, Ashburn VA	\$6.50
Chocolate Peanut Butter Porter, Sweet Baby Jesus-DuClaw Brewing, Baltimore MD	\$6.50
Always Red Farm House Ale, Honor Brewing, Chantilly VA	\$9.50 16 oz

Other Beverages

Wyndridge Hard Cider, PA	\$6.50
Black Raspberry Boozy Sparkling Water	\$6.50
Coastal Cocktails Vodka Orange Crush	\$9.00
Blake's Strawberry Lemonade-Hard Cider	\$6.50

Wine Features

Chateau, Les Arromans, White Bordeaux, France	\$10glass \$36bt
Rose-Tempranillo, Lar de Paula, Spain	\$11glass \$38bt
Pinot Noir, Coeur de Terre, Willamette-Oregon	\$13glass \$46bt
Chardonnay, Rocklin Ranch, California	\$10glass \$36bt
Cabernet, Knuttel Family, Sonoma	\$13glass \$46bt
Cabernet Franc, Two Mountain, Washington State	\$11.5glass \$40bt
Zinfandel Blend, Sexual Chocolate, Napa Valley	\$48bt
Cabernet Sauvignon, Meadow Craft, Napa Valley	\$58bt
Cabernet Sauvignon, Devil's Playground, Washington State	\$58bt