

HAMROCK'S

RESTAURANT

Lunch Specials Restaurant Week 3 Courses \$35

Appetizers (Choose One)

Crab and Artichoke Chowder ^{GF} **Lobster Bisque** ^{GF}

White Gazpacho Honeydew Melons, Avocado, Cilantro Cream, Tortilla Strips

Smoked Salmon Deviled Eggs – Lemon Dill Sauce ^{GF}

Mixed Greens Salad - Organic Mixed Greens, Red Grape Tomatoes, Mandarin Oranges, Persian Cucumber, Watermelon Radish, Dijon Honey Vinaigrette ^{GF}

Entrées (Choose One)

Penne Pasta with Sautéed Shrimp Andouille Sausage, Cajun Cream Sauce

Grilled Salmon Confetti Rice, Basil Cream, Pomegranate Molasses, Mango Salsa, Honey-Chili Glazed Carrots ^{GF}

Chesapeake Crab Cakes Old Bay Remoulade, Grilled Zucchini, Au Gratin Potatoes

Caprese Salad with Grilled Chicken Breast ^{GF}

Grilled Chicken with Mango and Fried Brie Salad ^{GF} Organic Mixed Greens, Mango Salsa, Red Grape Tomatoes, Watermelon Radish, Persian Cucumbers, Balsamic Vinaigrette

Butternut Squash Risotto ^{GF} Butternut Squash, Baby Carrots, Parmesan, Toasted Pumpkin Seeds

Stuffed Avocados ^{GF} One with Curry Chicken Salad and One with Seafood Salad

Dessert (Choose One)

Homemade Ice Creams ^{GF} – Mint Chocolate Chip, Coffee, Blackraspberry Chocolate Chip, Dreamcycle

Limoncello Cake- Lemon Cake with White Chocolate Mascarpone Frosting and Strawberry Sauce

Key Lime Pie Fresh Berrie, Strawberry Sauce

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
Red Ale, Exile Red Ale, Evolution Craft Brewing, Salisbury MD	\$6.50
Hazy IPA, Honor Brewing, Chantilly VA	\$9.50 16oz

Ciders/Specialty

Hard Cider, Wyndridge, Dallastown, PA	\$6.75
Hard Cider Peach, Jack's, Gettysburg, Pennsylvania	\$6.75
Coastal Cocktails, Vodka Orange Crush	\$9
Coastal Cocktails, Gin Blackberry Bramble	\$9

Wine Features

Sauvignon Blanc, Ponga, Marlborough-New Zealand	\$10.50 glass \$38bt
Rose, Zestos Vineyards, Spain	\$8 glass \$29bt
Chardonnay, Rocklin Ranch, California	\$12 glass \$40bt
Pinot Noir, Coeur de Terre, Willamette-Oregon	\$14 glass \$46bt
Cabernet Franc Reserve, Two Mountain, Washington	\$12 glass \$38bt
Zinfandel Blend, Sexual Chocolate, Napa Valley	\$52bt
Cabernet Sauvignon, Love on Mars, Sonoma-California	\$14glass \$54bt
Cabernet Sauvignon, Glunz, Paso Robles	\$76bt
Cabernet Sauvignon, M 100, Washington	\$15 glass \$58bt
Cabernet Sauvignon, HiddenCoast Reserve, Chile	\$15glass \$58bt
Cabernet Blend, The Pairing, California	\$60bt
Bordeaux, Villa Estuaire-Pauillac, France	\$60bt

ITALIAN REDS

Montepulciano, Sinello-Casalbordino Riserva	\$13glass \$46bt
Cabernet-Cab Franc Blend, Cancellia di Riparbella, Tuscany-Italy	\$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