

# HAMROCK'S

RESTAURANT

## **DINNER SPECIALS** THREE COURSES \$40

### APPETIZERS

**BAKED POTATO SOUP w/ Cheddar** <sup>GF</sup>

**LOBSTER BISQUE** <sup>GF</sup>

**BUTTERNUT SQUASH SOUP with Pears and Candied Bacon** <sup>GF</sup>

**Winter Salad** <sup>GF</sup>- Organic Mixed Greens, Tomatoes, Watermelon Radish, Tomatoes, Balsamic Vinaigrette, Dried Cranberries, Toasted Pecans and Parmesan

**Roasted Duck Potato Cake-** Kimchee Slaw, Hoisin Bbq Sauce

**Caprese Salad** Sliced Tomatoes, Fresh Mozzarella Cheese, Basil Cream, Balsamic Glaze <sup>GF</sup>

### ENTRÉES (choose one)

**Grilled NY Strip Steak** <sup>GF</sup>- Lightly Blackened over Mashed Potatoes, Garlic Green Beans and Chipotle Lime Butter (plus \$6) <sup>GF</sup>

**Red Wine Braised Short Rib-** over Mashed Potatoes, "French Onion Soup", Broccoli (plus \$6) <sup>GF</sup>

**Lobster Crab Ravioli** Lobster Ginger Sauce, Lobster Garnish

**Crab Cakes** Old Bay Remoulade, Potato Au Gratin, Grilled Zucchini <sup>GF</sup>

**Sauteed Rockfish Filet-** Lobster Ginger Sauce, Mashed Potatoes, Grilled Asparagus, Marinated Tomatoes and Calamata Olives <sup>GF</sup>

**Chicken Breast Saltimbocca-** Sauteed Chicken Breast- Prosciutto, Mozzarella, Au Gratin Potatoes <sup>GF</sup>

**Butternut Squash Risotto-** Saffron Risotto with Butternut Squash, Zucchini, Parmesan, Baby Carrots <sup>GF</sup>

### DESSERT (choose one)

**CHOCOLATE DELIGHT CAKE** Chocolate Cake with Chocolate Ganache, Fresh Whipped Cream and Strawberries <sup>GF</sup>

**LEMONCELLO CAKE** Fresh Berries, Raspberry Sauce, Whipped Cream    **CHOCOLATE ESPRESSO CHEESECAKE** Chocolate Sauce, Whipped Cream

**CARAMEL APPLE BREAD PUDDING** w/Homemade Vanilla IC    **SMORES ICE CREAM PIE** Chocolate Ice Cream with Reeces P-Nut Butter, Marshmallows, Graham Cracker Crust

**HOMEMADE ICE CREAMS** Vanilla, Mint Chocolate Chip, Blackraspberry Chocolate Chip <sup>GF</sup>

## 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
Cherry Wheat, Honor Brewing, Chantilly VA	\$9.50 16 oz
About Face American Pale Ale- Honor Brewing, Chantilly VA	\$9.50 16 oz
Hazy India Pale Ale- Honor Brewing, Chantilly, VA	\$9.50 16 oz

## Ciders

Angry Orchard	\$6
Hard Cider, Wyndridge, Dallastown, PA	\$6.75
Coastal Cocktails, Vodka Orange Crush	\$9
Coastal Cocktails, Gin Blackberry Bramble	\$9

## Wine Features

Chenin Blanc, Honey Bunch, South Africa	\$13 glass   \$46bt
Sancerre, Christian Lauverjat, France	\$48bt
Chardonnay, Rocklin Ranch, California	\$12 glass   \$40bt
Malbec, Extra Libre, Chateau du Cedre- France	\$13 glass   \$46bt
Pinot Noir, Coeur de Terre, Willamette-Oregon	\$13 glass   \$46bt
Cabernet Franc Reserve, Two Mountain, Washington	\$11 glass   \$38bt
Zinfandel Blend, Sexual Chocolate, Napa Valley	\$52bt
Pinot Noir, the Hilt, California	\$55bt
Cabernet Sauvignon, Optima, Sonoma-California	\$58bt
Cabernet-Petit Verdot Blend, Top Gun Cuvee Reserve, Paso Robles	\$55bt
Cabernet Sauvignon, Glunz Family Reserve, California	\$76bt
Cab-Cab Franc Blend, The Paring, California	\$55bt
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