

HAMROCK'S

RESTAURANT

Three Course Menu \$45

Restaurant Week Jan 16-Jan31

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 Fontinia 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

VANILLA CRÈME BRULEE 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, Dreamsycle^{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, Remhoutge-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, Glunz, Paso Robles , California

\$76 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