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# HAMROCK'S

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 R E S T A U R A N T 

**Three Course Menu \$45**

**Restaurant Week Jan 16-Jan31**

## APPETIZERS

**CRAB and ARTICHOKE CHOWDER** <sup>GF</sup>

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

**BUTTERNUT SQUASH SOUP** <sup>GF</sup> Garnished with Pumpkin Seeds

**WINTER SALAD** Sliced Pears, Toasted Pecans, Organic Mixed Greens, Watermelon Radish, Persian Cucumbers, Grape Tomatoes, Shaved Parmesan Dijon Lemon Vinaigrette <sup>GF</sup>

**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<sup>GF</sup>

**LOBSTER CRAB RAVIOLI** Basil Cream, Broccoli, Lobster Sauce

**SEAFOOD PAELLA** Mussels, Shrimp, Calamari, Chorizo, Garlic, Tomatoes with Seasoned Rice<sup>GF</sup>

**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<sup>GF</sup>

**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**, 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