



Restaurant Week (Three Courses \$40)

APPETIZERS (Choose One)

WHITE GAZPACHO^{GF}

LOBSTER BISQUE^{GF}

VIDALIA ONION TART with Asparagus, Herbed Goat Cheese, Red Grape Tomatoes

SUMMER SALAD Watermelon Radish, Red Grape Tomatoes, Persian Cucumber, Mandarin Oranges, Strawberries, Balsamic Vinaigrette ^{GF}

CHICKEN SATE Panko-Almond, Cinnamon Sugar Crust, Thai P-nut Sauce, Gingered Carrot Slaw

BABY GREENS, PEACHES, WATERMELON Persian Cucumbers, Watermelon Radish, Pickled Onions, Feta, Olive Oil, Balsamic Glaze ^{GF}

ENTRÉES (choose one)

RED WINE BRAISED SHORT RIB Melted fontina Cheese, Mashed Potatoes, Onion Soup Broth ^{GF} (plus \$5)

SEAFOOD PAELLA Sauteed Mussels, Shrimp, Andouille Sausage, Calamari, Tomatoes, Seasoned Rice ^{GF}

GINGER SOY GLAZED CODFISH FILLET Sticky Rice Cake, Bok Choy Carrot Saute, Scallions, Sesame Seeds

PORK TENDERLOIN SCHNITZEL Potato Salad with Arugula Pesto, Grilled Asparagus, Side Tomato Cream Sauce ^{GF}

CHICKEN LIMONE Sauteed Chicken Breast, Tomatoes, Artichoke Hearts, White Wine Lemon Butter Sauce, Savannah Red Rice, Asparagus ^{GF}

FRESH TAGLIATELLE PASTA with SAUTEED SHRIMP Tomato Cream Sauce, Marzano Tomatoes, Parmesan, Balsamic Glaze

EGGPLANT INVOLTINI- Eggplant stuffed with Ricotta Spinach Filling, Tomato Sauce, Grilled Zucchini, Parmesan ^{GF}

DESSERT (choose one)

CHOCOLATE DELIGHT CAKE Chocolate Cake with Chocolate Mousse, Fresh Whipped Cream and Strawberries ^{GF}

LEMONCELLO CAKE Fresh Berries, Raspberry Sauce, Whipped Cream

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

KEY LIME PIE Cinnamon Toast Graham Cracker Crust, Raspberry Sauce, Whipped Cream, Fresh Berries

WHITE CHOCOLATE RASPBERRY CHEESECAKE Oreo Cookie Crust, Raspberry Sauce, Whipped Cream, Fresh Berries

HOMEMADE ICE CREAMS Black Raspberry Chocolate Chip, Creamsicle, Mint Chocolate Chip ^{GF}

Local Beers

Pilsner, Rhino Chasers-Lost Rhino Brewing, Ashburn VA	\$7.50
Amber Lager, Elliot Ness, Great Lakes Brewing, Cleveland OH	\$7.50
IPA, Face Plant-Lost Rhino Brewing, Ashburn VA	\$7.50
Hazy India Pale Ale- Honor Brewing, Chantilly, VA	\$9.50 16 oz
DC Brau the Public Pale Ale- DC Brau Pilsner	\$7.50
Exile Red Ale	\$7.50

Ciders/Specialty

Hard Cider, Angry Orchard	\$7.00
Hard Cider, Wyndridge, Dallastown, PA	\$7.00
Coastal Cocktails, Vodka Orange Crush	\$9
Coastal Cocktails, Gin Blackberry Bramble	\$9

Wine Features

Chenin Blanc, Remhoogte, South Africa	\$12 glass \$42bt
Sauvignon Blanc, Ponga, New Zealand	\$12 glass \$42bt
Rose, La Galope, France	\$9 glass \$34bt
Albarino, Columna, Spain	\$14 glass \$50bt
Chardonnay, Rocklin Ranch, California	\$12 glass \$42bt
Sancerre, Christian Lauerjat, Loire Valley	\$60
Pinot Noir, Coeur de Terre, Willamette-Oregon	\$15 glass \$56bt
Cabernet Franc Reserve, Two Mountain, Washington	\$12 glass \$42bt
Zinfandel, Tortoise Creek, California	\$12 glass \$42bt
Pinot Noir, Au Bon Climate, Santa Barbara	\$58bt
Cabernet Sauvignon, McManis, California	\$10 glass \$37bt
Cabernet Sauvignon, Love on Mars, Sonoma, California	\$15 glass \$56bt
Cabernet Sauvignon, Glunz, Paso Roble, California	\$76bt
Cabernet Sauvignon, M100, Columbia Valley, Washington	\$15 glass \$56bt
Cabernet Sauvignon Blend, Fidelitas-Red Mountain, Washington	\$80bt
Grenache, Mas Amiel "Oiseau Rare", France	\$70bt

ITALIAN REDS

Chianti Classico, Monticello, Italy	\$14glass \$50bt
Verona Corvona, Tizzani, Italy	\$15 glass \$56 bottle
Barolo, Mauro Molino, Italy	\$80bt
Amarone, 3 Cru Guerrieri Rizzardi,	\$92bt