



NORTHERN VIRGINIA RESTAURANT WEEK

SEPTEMBER 9 – 15, 2019

Available 11:00 a.m. until 3:30 p.m.

APPETIZER

choose one

CRAB & LOBSTER BISQUE
TORTILLA OR ARTISAN SOUP OF THE DAY

ENTRÉES

choose one

- THE LEONARD BURGER**
A Tribute to Founder Tim McEnery's Father –
Double Patty, Signature Sauce, Caramelized Onion,
American Cheese, Lettuce, Tomato
- DANA'S PARMESAN-CRUSTED CHICKEN**
Tomato Basil Relish, Lemon Butter,
Mary's Potatoes, Garlic Green Beans
- CHICKEN MADEIRA**
Mushrooms, Fontina, Mary's Potatoes, Asparagus
- GNOCCHI CARBONARA**
Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce
- KEATON'S SPAGHETTI & HOUSE-MADE MEATBALLS**
Bucatini Pasta, Rich Tomato-Bolognese, Burrata Dolce,
Basil, Extra Virgin Olive Oil
- FLATBREAD & SALAD COMBO**
Choice of: Plain Ol' House, Caesar, Chopped Wedge AND
Choice of: Italian Sausage & Whipped Ricotta, Caprese, Carne Asada,
Roasted Vegetable & Goat Cheese
- CRISPY ASIAN PORK**
Wasabi-Buttered Potatoes, Asian Cabbage Slaw with Pineapple,
Pickled Cucumber, Gochujang Aioli

DESSERT

choose one

TRUFFLE OF THE MONTH
WHITE CHOCOLATE TRUFFLE
DARK CHOCOLATE TRUFFLE

\$20 pre-fixe lunch menu excludes tax and gratuity.

LUNCH



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Available after 3:30 p.m.

APPETIZER

choose one

OVER THE BORDER EGG ROLLS

House-Made with Southwest Chicken, Corn, Black Beans, Cilantro, and Cheese; Tomatillo Salsa, Cilantro Ranch, and Cashew Dipping Sauces

ASIAN AHI TUNA SASHIMI

Served Raw, Ponzu-Ginger Vinaigrette, Avocado, Radish, Wasabi Cream, Sriracha

CHOPPED DEVEILED EGGS & TOAST

Pickled Vegetables, Candied Bacon, Roasted Red Pepper, Avocado, Sweet Roasted Grape Tomatoes, Calabrian Chili Aioli

ENTRÉES

choose one

CHICKEN MADEIRA

Mushroom, Fontina, Mary's Potatoes, Asparagus

GNOCCHI CARBONARA

Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce

JAMBALAYA

Chicken, Shrimp, Andouille, Onion, Tomato, Peppers, Jasmine Rice

CRISPY ASIAN PORK

Wasabi-Buttered Potatoes, Asian Cabbage Slaw with Pineapple, Pickled Cucumber, Gochujang Aioli

DESSERT

choose one

S'MORE BUDINO

Caramel Custard, Valrhona Chocolate Mousse, Brown-Butter Toasted Graham Cracker

COOPER'S HAWK CHOCOLATE CAKE

Valrhona Chocolate, Hazelnut Ganache, Vanilla Ice Cream

SALTED CARAMEL CRÈME BRÛLÉE

Fresh Berries, Flaky Sea Salt

\$35 pre-fixe dinner menu excludes tax and gratuity.

DINNER