



PRODUCED BY



VIRGINIA
RESTAURANT · LODGING · TRAVEL
ASSOCIATION

Menu

APPETIZER(S)

Fish tacos \$9.95

Crispy blue corn tortilla, Pollock fish, Asian slaw "Napa cabbage, red onion, cilantro, tomato, jalapeno and lime"

Served with side of guacamole and salsa.

Short Ribs Empanada \$9.95

Beef short ribs empanada, raisins and pepper jack cheese, serve with Napa cabbage salad and side of chipotle aioli.

SALAD(S)

Tomato Mozzarella Salad \$10.95

Arugula salad with steak tomatoes, mozzarella cheese, balsamic reduction, served with virgin olive oil and peppercorn.

Water Melon Salad \$9.95

Slice water melon, feta cheese served with basil and olive oil.

Steak Salad Entrée \$14.95

Angus hanger steak with grille romaine lettuce, blue cheese, cherry tomato, crispy onion, served with champagne vinaigrette.

ENTREE(S)

Chicken Piccata \$16.95

Buttered chicken, Fettuccini pasta, served with lemon caper sauce and chef vegetables du jour.

Seared Steelhead Trout \$18.95

Steelhead trout, truffle mac and cheese, arugula pesto, served with chef vegetables du jour.

Beef Short Ribs \$19.95

Beef short ribs with wine reduction, mash potatoes and chef vegetable du jour.

DESSERT(S)

Berry Bread Pudding \$6.95

Home-made berry bread pudding served with vanilla ice cream and caramel sauce.

Ice Cream and Chip \$6.95

Espresso almond mocha ice cream served with DoubleTree chocolate chip cookie and whipped cream.



#NovaRestaurantWeek