

MCCORMICK & SCHMICK'S

SEAFOOD & STEAKS

NORTHERN VIRGINIA RESTAURANT WEEK

Dinner • March 20 - March 27, 2017

STARTER
(CHOICE OF)

The Iceberg Wedge

Blue Cheese Dressing, Diced Tomatoes, Crispy Bacon

Maryland Crab Soup

Crab Meat, Tomato Broth, Vegetables

Arugula Salad with Strawberries

Radishes, Almonds, Cucumber and Honey Lemon Vinaigrette

C.A.B. New York Strip Carpaccio*

Garlic Parmesan Aioli, Capers, Parmesan Cheese, Arugula

ENTRÉES
(CHOICE OF)

Stuffed Atlantic Salmon

Lump Crab, Bay Shrimp, Brie Cheese, Mashed Potatoes, Vegetables

Sesame Crusted Ahi Tuna

Wasabi Mashed Potatoes, Baby Bok Choy, and Mongolian Pepper Sauce

Espresso Rubbed NY Strip Filet

6 oz. Filet Rubbed in our 7 Spice Steak Seasoning & Espresso Rub,
Served with Mashed Potatoes and Asparagus

Maryland Style Rockfish

Grilled, Topped with Lump Crab, Served with Jasmine Rice, Black Mussels, Savory Tomato Broth

Lobster Fettuccine

Black Pepper Fettuccini and Old Bay Cream Sauce

Alaskan King Crab (Add \$10.00)

One Pound of Split Crab with Choice of Preparations:
Steamed, Classic Scampi or Szechwan Style, Roasted Potatoes and Drawn Butter

DESSERT
(CHOICE OF)

Peanut Butter Pie

Oreo Cookie Crust, Creamy Peanut Butter and Semi-Sweet Chocolate, Topped with a Chocolate Sauce

White Chocolate Blueberry Cheesecake

Rich White Chocolate Cheesecake, Graham Cracker Crust, with Blueberry Sauce and Fresh Blueberries

McCormick's Chocolate Bag (Add \$5.00)

White Chocolate Mousse and Fresh Berries Topped with Whipped Cream

\$35.16 per person

(Tax & Gratuity not included)

*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness
A Suggested Gratuity of 15%-20% is customary. The amount of gratuity is always discretionary.