

MCCORMICK & SCHMICK'S

SEAFOOD & STEAKS

NORTHERN VIRGINIA RESTAURANT WEEK

Lunch • March 20 - 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)

Blackened Rockfish

Lump Crab, Lemon Butter, Jalapeno Grits, Corn Salsa and Chili Oil

Grilled Ora King Salmon

Asparagus, Spring Peas, Green Onions, Roasted Mushrooms, and Basil Pesto

Pan Seared Chilean Sea Bass

Mushroom Risotto, Edamame, and Dashi Broth

McCormick's Lump Crab Cake

Lemon Butter, Fire Roasted Corn Salsa, Seasonal Orzo, Vegetables

Sesame Crusted Ahi Tuna

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

DESSERT
(CHOICE OF)

Peanut Butter Pie

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

Vanilla Crème Brûlée

Topped with Fresh Berries

\$23.16 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.