



NORTHERN VIRGINIA RESTAURANT WEEK

MARCH 19 – 26, 2018

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

APPETIZER

choose one

CRAB & LOBSTER BISQUE
TORTILLA OR ARTISAN SOUP OF THE DAY

ENTRÉE

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

**MAPLE, MUSTARD & PRETZEL-CRUSTED
BONELESS PORK CHOP**
Mary's Potatoes, Oven-Roasted Vegetables

DESSERT

choose one

TRUFFLE OF THE MONTH
WHITE CHOCOLATE TRUFFLE
DARK CHOCOLATE TRUFFLE

\$20.17 pre-fixe lunch menu excludes tax and gratuity.

LUNCH





NORTHERN VIRGINIA RESTAURANT WEEK

MARCH 19 – 26, 2018

Available after 3:30 p.m.

APPETIZER

choose one

OVER THE BORDER EGGROLLS

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

ASIAN AHI TUNA SASHIMI

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

CARNE ASADA FLATBREAD

Sliced Skirt Steak, Pesto, Mozzarella, Roasted Chili Sauce, Onion, Cilantro

ENTRÉE

choose one

WILD MUSHROOM-CRUSTED CHICKEN

Sweet Corn and Pea Risotto, Shiitake Mushroom, Spinach, Lemon Butter

GNOCCHI CARBONARA

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

SOUTHERN GRILLED SHRIMP & POLENTA

Andouille, Corn, White Cheddar, Tomato-Braised Kale, Smoked Paprika Cilantro Oil

MAPLE, MUSTARD & PRETZEL-CRUSTED BONELESS PORK CHOP

Mary's Potatoes, Oven-Roasted Vegetables

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

\$35.17 pre-fixe dinner menu excludes tax and gratuity.

DINNER

