



1106 King St. Alexandria, Virginia 22314
703-836-5126

3 Course Menu

Select one Starred ★ Appetizer, one ★ Entrée and
one ★ Dessert \$39

Appetizers

- Fried Local Oysters....12
- Rather Large Shrimp Cocktail...4 ea
- ★ Grilled Octopus, Kumquats, Arugula...14
- ★ Fried Calamari with Marinara Sauce.....12
- ★ Grilled Tomato and Shrimp Bruschetta.....9
- ★ Steamed Mussels, Marinara, Fennel, Chorizo..13
- Smoked Scottish Salmon, Herbed Mascarpone, Capers.12
- Chilled Chincoteague, VA Oysters* on the ½ Shell...14
- ★ Mint Chimichurri Grilled Lollipop Lamb Chops...15
- ★ Steak*, Arugula and Gorgonzola Crostini.....13
- ★ Red Curry Shrimp, Soba Noodle Cake...12
- Prosciutto Wrapped Scallops...15

100% U.S.D.A. Prime Steaks

- N.Y. Strip* (12 oz.)...36
- Filet Mignon* (8 oz.)....40
- Boneless Ribeye* (16 oz.)....42
- Cowboy Ribeye* (28 oz.).....60
- Above served with one side and your sauce choice:
Green Peppercorn, Red Wine, Béarnaise* or Chimichurri

Sides

- Sautéed or Creamed Spinach
- Mashed Potatoes, Asparagus, French Green Beans
- Roasted Brussel Sprouts, Sautéed Mushrooms
- House Cut Fries. Mac & Cheese.....5

Soups

- ★ Tonight's Soup...9
- ★ French Onion Soup.....9

Salads

- ★ Classic Caesar*10
- ★ Green Salad
- Grape Tomatoes, Mozzarella,
Red Grapes, Cucumber...9
- ★ Iceberg Wedge
- Bacon, Bleu Cheese...10

Dinner Salads

- Norwegian Salmon*
Arugula, Fennel, Oranges,
Lemon Vinaigrette....17
- Steak Caesar*
Grilled Teres Major,
Brioche Croutons,
Tomatoes...19
- Seafood Cobb
Sea Scallops, Shrimp,
Lump Crab, Spring Greens,
Boiled Egg, Bacon, Avocado
Lemon Tarragon Dressing.....18

Entrées

- ★ Steak Frites* – Grilled Teres Major*, House Cut Fries, Béarnaise Sauce....27
- ★ Grilled Chicken Breast – Hen of the Woods Mushroom Risotto, Swiss Chard..20
- ★ Seared Sea Scallops – Dashi Onion Broth, Charred Leeks, Fondant Potatoes.....28
- ★ Grilled Atlantic Salmon* – Fennel, Littleneck Clams and Broth, Broccoli, Apples...26
- ★ Beef Tenderloin Medallions*– Truffled Mashed, Pearl Onions, Pancetta, Mushrooms.....27
- ★ Pan Seared Chesapeake Rockfish – New Potatoes, Asparagus, Scallions, Caviar Sauce.....28
- ★ Grilled Duroc Pork Chop* – Andouille Sausage and Saffron Cannellini Bean Ragout.....25
- Petite Filet Mignon* (5oz) and 3 Jumbo Shrimp – Spinach, Mashed Potatoes...38
- Petite Filet Mignon* (5oz) – Sautéed Spinach, Creamy Mashed Potatoes...28
- ★ Wild Mushroom Pappardelle – Shallots, Parmesan Cream.....18

February 25, 2018

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Desserts

- ★ Crème Brûlée
- ★ Dark Belgian Chocolate Mousse*
- ★ Double Chocolate Cake with Vanilla Gelato
- ★ Vanilla Bean, Caramel & Sea Salt, Pistachio and Chocolate Gelato*
- ★ Lemon Sabayon Pine Nut Tart, Honey Mascarpone
- ★ Mango, Blood Orange and Coconut Sorbet
- ★ Bread Pudding with Whiskey Sauce

8

may contain nuts

Sparklers, Pinks & Whites

- PROSECCO** LE DOLCI COLLINE
(Italy).....\$9.00 / \$36.00
- SPARKLING ROSE** BIUTIFUL CAVA BRUT ROSE,
(Spain)..... \$9.00 / \$36.00
- PINOT GRIGIO** “TAVO” 2016
(Italy).....\$8.00 / \$32.00
- CHARODONNAY-VIOGNIER** LAURENT MIQUEL 2014
(France)..... \$9.00/ \$36.00
- CHARDONNAY** ORO BELLO NAPA VALLEY, 2016
(CA).....\$11.00 / \$44.00
- ROSÉ** TAVEL DE CLASSIQUE RHONE, 2016
(France)..... \$10.00 / \$40.00
- RIESLING** SPATLESE, WEINGUT HEINZ EIFEL 2015
(Germany)..... \$8.00 / \$32.00
- SAUVIGNON BLANC**, LES PETITS ROUCAS, 2016
(France)..... \$8.00 / \$32.00
- BORDEAUX**, FRENCH KISS, CHATEAU DU BARRY, 2016
(France)..... \$9.00 / \$36.00

Red Wine by the Glass

- TEMPRANILLO** CAMPO VIEJO RESERVA RIOJA 2012
(ISpain).....\$10.00 / \$40.00
- CABERNET SAUVIGNON** OMEN, SIERRA FOOTHILLS, 2016
(CA).....\$11.50 / \$46.00
- PINOT NOIR** ELOUAN, SAN LUIS OBISPO, 2015
(CA) \$10.00 / 40.00
- MALBEC** BODEGA LAS PERDICES MENDOZA 2014
(Argentina).....\$11.00 / \$44.00
- BORDEAUX** CHATEAU LA MOTHE DU BARRY 2015
(France).....\$10.00 / 40.00
- MERLOT** BENZIGER, SONOMA COUNTY, 2013
(CA)....\$11.00 / \$44.00
- ZINFANDEL**, NAPA CELLARS, NAPA VALLEY, 2014
(CA).... \$11.50 / \$46.00
- COTES-DU-RHONE** LES VINS DE VIENN 2014
(France).....\$11.00 / \$44.00
- SANGIOVESE**, DI MAJO NORANTE, 2015
(Tuscany).....\$10.50 / \$42.00

Signature Cocktails

- Blood Orange Martini** – Bombay Sapphire Gin,
Cointreau, Lime... **12**
- Silver and Gold Martini** – Pinnacle Whipped Cream
Vodka, Honey, Fresh Lime, Prosecco.....**12**
- Chocolate Espresso Martini** – Van Gogh Double
Espresso Vodka, Godiva, Cream.....**12**
- King Street Cosmo** – Absolut Citron, Cointreau,
Cranberry, Lime.....**10**
- Johnny’s Old Fashioned** – Maker’s Mark Bourbon,
Apples, Brandied Cherries, Cinnamon, Bitters.....**12**
- Sazerac** – Bulleit Rye, Lemon Peel, Peychaud Bitters
and an Absente rinse.....**12**
- Basil Daiquiri** – Bacardi Rum, Brown Sugar, Lime,
Basil**11**
- Aviation** – Beefeater Gin, Luxardo, Aperol,
Lemon.... **10**
- Ruby Red Gimlet** – Belle Isle Ruby Red Moonshine,
Grapefruit Juice, Lemon, Honey, Rosemary.**12**

Beer & Cider

- Miller Lite (Milwaukee, Wi).....5
- Amstel Light (Amsterdam, Holland).....6
- Hofbrau ‘Original’ Lager (Munich, Germany)...6
- Yuengling Lager (Pottsville, PA).....5
- Victory Prima Pils (Downingtown, PA).....7
- Wild Wolf American Pilsner (Nellysford, VA).....6
- North Coast Red Seal Ale (Ft. Bragg, CA)... 6
- Anderson Valley Boont Amber Ale (Boonville, CA)...7
- Dogfish Head 60 Minute IPA (Milton, DE)...6
- Bell’s Two Hearted Ale (Kalamazoo, MI).....7
- Old Bust Head Graffiti House IPA (Fauquier CO, VA).....6
- Weyerbacher Merry Monks Ale (Easton, PA)....8
- Delirium Tremens Belgian Ale (Melle, Belgium)....10
- New Holland’s Dragon Milk Stout (Holland, MI)..8
- Dogfish Sea Quest Sour Session Ale (Milton, DE)..7
- Foggy Ridge Serious Cider (Dugspur, VA).....16
- Wyndridge Crafty Cider (Dallastown, PA)..5
- Erdinger NA (Erding, Germany).....6

On Tap

- Port City Monumental IPA (Alexandria, VA) 6
- Port City Optimal Whit (Alexandria, VA) 6
- Port City Porter (Alexandria, VA) 6

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