

BETHESDA MAGAZINE RESTAURANT WEEK -- AUGUST 12-21
DINNER MENU

FIRST COURSE

SIGNATURE FLATBREADS

Select one of the following to share

- Roasted Roma Tomato
- Garlic Pesto Chicken
- Blackened Steak & Blue Cheese
- All-Natural Pepperoni

SECOND COURSE

Select one of the following

- Seasonal Spinach Salad
- Organic Field Greens
- Crisp Romaine & Baby Kale Caesar

THIRD COURSE

DINNER ENTRÉE

Select one of the following

- Cedar Plank-Roasted Salmon
- Wood-Grilled Filet Mignon
- Southern Style Shrimp & Grits
- Wood-Grilled Pork Tenderloin
- All-Natural Roasted Half Chicken

DESSERT

Two Mini Indulgence Desserts

\$36.00 PER PERSON

UPGRADE YOUR EXPERIENCE

Normally \$10-\$12, these wines pair perfectly with our Restaurant Week menu.

Your selection by the glass, \$7.

WHITE

Markham, Chardonnay, Napa '13/'14
King Estate, Pinot Gris, Willamette '14

RED

Kim Crawford, Pinot Noir, Marlborough '14
Catena Vista Flores, Malbec, Mendoza '13/'14

Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.