

restaurant week lunch
summer 2016

pick 3 for \$22 or pick 2 for \$16

beverages

wine
house red, white or rosé

beer
yuengling or stella

cocktail
champagne cocktail
or
bethesda lemonade

seasonal 'mocktail'

starters

daily bowl of soup
ask your server

caesar salad
romaine, house caesar dressing,
shaved parmesan, herb crouton

farm beet salad
beet greens, arugula,
whipped goat cheese,
pistachios-citrus gremolata

black eye pea hummus
crudités, olives, grilled flatbread

fried olives
spanish & kalamata olives,
chimichurri aioli, cauliflower
puree, chili oil

reuben spring rolls
corned beef, sauerkraut, swiss
cheese, 1000 island dipping sauce

mains

fish tacos
salmon al pastor, pico de gallo,
creamy cabbage, avocado,
flour tortillas, jasmine rice,
black beans

shrimp tacos
blackened shrimp, pico de gallo,
creamy cabbage, avocado,
flour tortillas, jasmine rice,
black beans

redwood flatbread
chicken, steak, caramelized onion,
corn, basil, mozzarella,
romesco sauce

pan seared salmon
sweet corn & shrimp succotash

wood grilled beef or veggie burger
salad or hand-cut fries

desserts

key lime tart
raspberry sauce,
whipped cream

ice cream sundae
chocolate and vanilla ice cream,
whipped cream, cherry,
choice of chocolate or
caramel sauce

flourless chocolate cake
chocolate ganache,
fresh strawberry

seasonal fruit

housemade sorbet

seasonal dessert