



Bethesda Restaurant Week Lunch Menu

First Course: Choice of Any Soup or Salad or Substitute for Any Dessert Option

Second Course: Choice of Any Sandwich or Entree

Starters

BLUE CRAB SOUP

Crab Croquette

WATERMELON GAZPACHO

Jalapeno Ice, EVOO

HEIRLOOM TOMATO SALAD

Cherry Tomatoes, Cucumber, Radish, Red Onion Arugula, Balsamic Dressing, Basil, Goat Cheese, Croutons

ROMAINE & BABY BUTTER SALAD

Romano Caesar Dressing, Bacon, White Anchovy, Shaved Egg, Crostini

ROASTED BEET SALAD

Heirloom Red & Golden Beets, Normans Farm Greens, Shaved Rocca, Grilled Red Onion, Croutons, Toasted Almonds

Dessert

Crème Brûlée

Vanilla Custard, Chantilly Cream

Chocolate Mousse

Dark Chocolate, Chocolate Pearls

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Sandwiches & Entrees

Sandwiches served with Fries or Salad

CAPRESE

Roma Tomato, Fresh Mozzarella, Basil, Balsamic Dressing on Ciabatta

CLUB SANDWICH

Thyme Roasted Turkey Breast, Bacon, Provolone on Farmhouse White

SUMA BURGER

8oz House Ground Beef, LTO, Secret Sauce, on Brioche Bun. American, Swiss or Cheddar

STEAK N CHEESE

Grilled Bistro Filet, Provolone, Lettuce, Tomato, Duke's Mayo on Brioche Bun

SALMON BURGER

Chopped Salmon Fillet, Sesame Yuzu Dressing, LTO on Brioche

KOBE BEEF HOTDOGS

Tomato, Red Onion, Pickle, Beer Mustard

GRILLED CHICKEN N AVOCADO

Tomato, Red Onion, Chipotle Mayo on Farmhouse White

PORK BELLY TACOS

Lettuce, Salsa, Cheddar, Chipotle Aioli on Grilled Tortilla

GRILLED HAM & CHEESE

Honey Baked Ham, Swiss, Tomato, Pickle, Honey Mustard on Farmhouse White

FISH & CHIPS

Flash Fried Cod Fillet, Fries, Remoulade

PAN SEARED SALMON FILLET

Brussel Sprouts, Asparagus, Sauce Provencal

LINGUINE & MUSSELS

Garlic Alfredo Sauce, Parmesan Cheese