

Three or Four Course Dinner Menu

APPETIZER CHOICES INCLUDED IN FOUR-COURSE DINNER

Seared Scallops

orange dusted seared scallops, LOCAL apple and rutabaga slaw and parsnip cream

Arancini de Riso

white truffle risotto balls with lemon confit and basil aioli

Tempura Yellow Fin Tuna

seared medium rare tuna, LOCAL cabbage kimchi, soba noodle salad and sweet soy drizzle

CHOOSE ONE SALAD

Chop House Salad

romaine & red leaf greens with LOCAL hard boiled eggs, cherry tomatoes, Maytag bleu cheese, smoked bacon and creamy buttermilk peppercorn ranch

Greek Salad

LOCAL arugula, kalamata olives, LOCAL feta, cherry tomatoes, pickled red onions and LOCAL Virginia Vinegar Works Merlot vinaigrette

LOCAL Apple Salad

LOCAL greens, Maytag bleu cheese, candied pecans, sliced LOCAL apples and bourbon bacon vinaigrette

ENTRÉES

Choose one: 12oz Ribeye, 12oz NY Strip or 8oz Filet Mignon

Yukon Gold Potatoes, LOCAL chives, sour cream & LOCAL brown butter
seasonal & LOCAL vegetable
horseradish crème fraiche or LOCAL steak sauce

Choose one: 8oz Yellow Fin Tuna Steak or Scallops U10

LOCAL roasted pumpkin risotto
seasonal & LOCAL vegetable
roasted red bell pepper cream or sweet soy sauce

Choose one: 8oz Lamb Rack or 8oz Duck Breast

LOCAL polenta with mascarpone
seasonal & LOCAL vegetable
mango BBQ sauce or duck demi-glace

DESSERT CHOICES

LOCAL French Apple Tart

LOCAL apple cider reduction and housemade vanilla bean ice cream

LOCAL Pumpkin Pie

sweet tart crust, cranberry and walnut nougat, LOCAL pumpkin mousse, cinnamon chantilly cream and a candied cranberry compote

*appetizer accompaniments, salads, side and dessert choices may change
due to seasonal availability*

Four course menu with appetizers is \$52 per person

Three course menu without appetizers is \$45 per person

Both menus include LOCAL coffee and iced tea

Per person menu price does not include 11% tax, 20% gratuity may be added to the total