

LOCAL Chop & Grill House

For JMU Graduation weekend, May 4th and 5th we will serve a four-course dinner (appetizer, salad or soup, entrée and dessert) for \$55 per person (plus tax, gratuity and beverages). Each course will have choices, including some of our guest's favorite menu items and special offerings for the weekend. If anyone in your party has a food allergy, please let us know so that we can make accommodations for their meal.

The Graduation menu will reflect our traditional menu style and the local products available in the Shenandoah Valley in May. The menu below is a sample four-course dinner menu from this Winter. Our Chef Ryan Zale, will create the Graduation menu later in the Spring to incorporate the fresh seasonal products available from our community farmers.

APPETIZERS

Composed Cheese Plate

LOCAL Mountian View Farm cheddar and swiss, LOCAL Green Haven Farm chèvre and Maytag Bleu with grilled focaccia bread, LOCAL honey-spiced walnuts and a LOCAL seasonal fruit compote

Arancini de Riso

LOCAL butternut squash and LOCAL sage with lemon confit and white truffle oil

Crispy Calamari

ginger dusted and fried, served over a salad of shredded LOCAL cabbage, LOCAL cilantro, lime, pickled LOCAL chilies and drizzled with sweet chile ponzu

Rappahannock River Oysters

blue cornmeal fried with LOCAL cauliflower purée, roasted fennel remoulade, and a smoked pepper oil

LOCAL Buffalo Creek Skirt Steak Nachos

LOCAL mint mojito marinated steak with a LOCAL herb chimichurri, charred onion and black bean relish and shredded LOCAL cheddar on crispy LOCAL tortilla chips

SALADS OR SOUP

Pear Salad

mixed greens, sliced Asian pear, shaved LOCAL Turner Country Ham, LOCAL radishes, and a LOCAL Honey, Dijon and Virginia Vinegar Works vinaigrette

LOCAL Spinach Salad

LOCAL spinach, crisp LOCAL beets, crumbled LOCAL goat cheese, cucumbers and a mulled LOCAL cider and Virginia Vinegar Works vinaigrette

LOCAL Apple Salad

mixed greens, sliced LOCAL apples, LOCAL honey-spiced walnuts, shaved LOCAL cheddar and a Virginia maple syrup and Virginia Vinegar Works vinaigrette

Seasonal Soup

LOCAL apple and tarragon bisque with butter poached lobster, topped with frisée and curried LOCAL canola oil

CHOP HOUSE ENTREES

All of our Entrées are hand cut and prepared from fresh prime cuts

Venison Loin

juniper dusted and grilled

Filet

basted with LOCAL brown butter and grilled

Ribeye

seasoned with housemade green onion salt and grilled

Duck Breast

pan-seared, topped with garden rub of parsley, oregano, rosemary, sage and lemon zest

Scallops

pan-seared with lemon scented sea salt

Yellow Fin Tuna

marinated in sweet soy and grilled

CHOP HOUSE SIDES Choice of 2

LOCAL Chèvre Mac N Cheese

LOCAL Roasted Pumpkin Risotto

LOCAL Sauerkraut with Bacon and LOCAL apples

Roasted Asparagus with LOCAL brown butter and basil

Yukon Gold Potatoes with LOCAL brown butter, LOCAL chives and sour cream

DIPPING SAUCES

Steak Sauce - an A1 style housemade sauce

LOCAL Chimichurri – LOCAL herb and vinegar pesto

Sweet Soy – tangy and sweet, soy and rice wine vinegar

Housemade Sriracha –chilies, tomatoes and garlic

LOCAL Whiskey cider jus – with fresh thyme & butter

Parsnip cream- cream sauce, sautéed garlic & shallots

Duck demi - a classic style “demi glace”, made with duck stock, red wine, tomatoes and peppercorns

Horseradish crème fraîche - housemade crème fraîche with fresh horseradish, garlic and lemon zest

DESSERTS

Crème Brulee

Gingerbread Torte

LOCAL honey gelato, caramelized pears and LOCAL Autumn Olive Berry caramel

Eggnog Mousse Profiteroles

pâte à choux pastry filled with LOCAL eggnog mousse drizzled with dark chocolate and served with a pistachio crème anglaise

LOCAL Espresso Mousse Cake

creamy milk chocolate espresso mousse with a dulce de leche center and a spiced orange sauce

We serve LOCAL coffee from Grains of Sense

Eat Fresh Eat LOCAL

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