

Tysons Corner, Virginia
May Local Selects

Wine

BY YOUR WINE MANAGER, ANDREW LOWE

SPARKLING

MAS FI | 10 / 38

Brut Cava Spain, NV

SCHRAMSBERG | 21 / 79

Brut Blanc De Blancs North Coast, 2014/15

SOPHORA | 11 / 41

Sparkling Rosé New Zealand, NV

WHITE

KIM CRAWFORD | 13 / 49

Sauvignon Blanc Marlborough New Zealand, 2016/17

LOOSEN BROS. | 10 / 38

Riesling Dr. L Mosel Germany, 2016/17

MASO CANALI | 12 / 45

Pinot Grigio Trentino Italy, 2016/17

MILBRANDT

VINEYARDS | 10 / 38

Chardonnay Traditions Columbia Valley, 2015/16

MIRAVAL | 17 / 64

Rosé by Jolie-Pitt and Perrin Cotes du Provence France, 2016/17

ROMBAUER | 20 / 75

Chardonnay Carneros Napa Valley, 2015/16

SONOMA-CUTRER | 15 / 56

Chardonnay Sonoma Coast Russian River Ranches, 2015/16

RED

14 HANDS | 9 / 34

Cabernet Sauvignon Washington, 2014/15

ARGYLE | 20 / 75

Pinot Noir Reserve Willamette Valley, 2014/15

BELLE GLOS | 20 / 75

Pinot Noir Las Alturas Santa Lucia Highlands, 2015/16

CATENA | 12 / 45

Malbec Vista Flores Mendoza Argentina, 2013/14

CHATEAU STE. MICHELLE | 13 / 49

Cabernet Sauvignon Indian Wells Columbia Valley, 2014/15

DUCKHORN | 20 / 75

Merlot Napa Valley, 2014/15

ELOUAN | 13 / 49

Pinot Noir Oregon, 2015/16

FRANCIS COPPOLA | 13 / 49

Claret Black Label California, 2015/16

GOLDENEYE | 24 / 90

Pinot Noir Anderson Valley, 2012/13

HALL | 23 / 86

Cabernet Sauvignon Napa Valley, 2013/14

HONIG | 26 / 98

Cabernet Sauvignon Napa Valley, 2014/15

INNOCENT BYSTANDER | 14 / 53

Pinot Noir Yarra Valley Australia, 2016/17

LES CADRANS de LASSÈGUE | 15 / 56

Saint-Émilion Grand Cru France, 2013/14

OBERON | 16 / 60

Cabernet Sauvignon Napa Valley, 2014/15

PESSIMIST by DAOU | 13 / 49

Red Blend Paso Robles, 2016/17

PONZI | 16 / 60

Pinot Noir La Tavola Willamette Valley, 2014/15

RODNEY STRONG | 26 / 98

Symmetry Alexander Valley, 2013/14

SEVEN FALLS | 10 / 38

Merlot Wahluke Slope Washington, 2015

TAKEN | 20 / 75

Napa Valley, 2014

TIAMO | 10 / 38

Chianti Italy, 2015/16

YALUMBA | 13 / 49

Shiraz Patchwork Barossa Australia, 2014/15



Chef Jackie's Table

APPETIZERS

CEVICHE* | 17

scallops, shrimp, lime, jalapeno, red onion, fresh tortillas

CHARCUTERIE BOARD* | 24

manchego, pecorino and grayson cheeses, serrano ham, prosciutto and capicola

ENTRÉES

PORTERHOUSE* | 58

24 ounces, fingerling potatoes

TOMAHAWK RIBEYE* | 88

36 ounces

PAN-SEARED ROCKFISH | 42

sautéed baby carrots, Israeli couscous, saffron broth

SIDES

BROCCOLINI* | 10

garlic, lemon zest, crushed red pepper

CREAMED CORN* | 10

fried jalapenos

Hand-Crafted Cocktails

BLUEBERRY LEMON DROP | 13

Grey Goose Vodka, fresh blueberries & lush candied lemon

OLD FASHIONED | 14

Basil Hayden Bourbon & bitters are quite impressive but the housemade turbinado syrup will make this your NEW old fashioned

KENTUCKY DERBY JULEP | 14

crafted with Makers Mark and fresh mint. Take the copper mug home for an extra \$6

PEPPERCORN "DC" GIN RICKEY | 16

Local Green Hat Seasonal Gin mixed with a black pepper-lime soda

THE MANHATTAN | 15

Knob Creek Rye, rich black cherry with vanilla and lush caramel

SOCAL V&T | 14

Absolut Elyx with regional spices, seasonal herbs, and ripe fruit

P&G MULE | 13

Belvedere vodka, pom-ginger syrup, fresh-squeezed lime juice

BOURBON BASIL SMASH | 13

Woodford Reserve bourbon, fresh basil with sweet caramel spice

Before placing your order, please inform your Server if anyone in your party has a food allergy
* Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients

Starters

COLD

- HOUSEMADE BURRATA WITH PROSCIUTTO | **14**
890 cal
- BEEF CARPACCIO* | **18**
980 cal
- AHI TUNA POKE* | **19**
420 cal

HOT

- FRENCH ONION SOUP | **14**
540 cal
- LOBSTER BISQUE | **15**
530 cal
- MAPLE GLAZED SLAB-CUT BACON | **18**
750 cal
- CRAB CAKES | **20**
730 cal
- SWEET CHILE CALAMARI | **17**
760 cal

On Ice

SHRIMP COCKTAIL | **21**
300 cal

CHILLED SEAFOOD TOWER* | **160 / 120**
colossal cold water king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails
1220/2010 cal

Salads

- SEASONAL SALAD | **12**
candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette
410 cal
- WEDGE SALAD | **12**
seasoned bacon, tomatoes, danish blue cheese crumbles and dressing
530 cal
- CAESAR SALAD | **12**
hearts of romaine, parmesan, fried capers, crisp prosciutto chips
300 cal



Signature Steaks

Served with a choice of our signature butters: béarnaise, 160 cal; smoked chile, 160 cal; herbed horseradish, 130 cal

Classic Cuts

- FILET MIGNON*
8 OZ | **45** OR 12 OZ | **52**
400/560 cal
- BONE-IN FILET MIGNON*
14 OZ | **62**
480 cal
- CERTIFIED ANGUS BEEF RIBEYE*
14 OZ | **50**
1150 cal

Specialty Cuts

- PRIME BONE-IN RIBEYE*
20 OZ | **57**
1360 cal
- PRIME DRY-AGED RIBEYE*
16 OZ | **63**
1340 cal
- PRIME NEW YORK STRIP*
16 OZ | **56**
1180 cal

Over the Top

- DIABLO SHRIMP | **13**
baked with a spicy barbeque butter sauce
640 cal
- JUMBO LUMP CRABMEAT | **12**
oscar style with béarnaise sauce
320 cal
- TRUFFLE-POACHED LOBSTER* | **17**
with béarnaise sauce and caviar
600 cal

Beyond Steak

- DOUBLE BREAST OF CHICKEN | **38**
all-natural, roasted, white wine, mushroom, leek and thyme sauce
580 cal
- DOUBLE-THICK PORK RIB CHOP | **40**
julienne of apples and jicama, apple cider and creole-mustard glaze
770 cal
- BARBECUE SCOTTISH SALMON FILLET | **44**
mushrooms, barbecue glaze
760 cal
- MISO GLAZED CHILEAN SEA BASS | **46**
sautéed with sesame-orange spinach and arugula, pickled red onion
860 cal
- COLOSSAL COLD WATER KING CRAB LEGS | **84**
with crab nectar
1000 cal
- SEASONAL FEATURED LOBSTER TAILS | **56**
with drawn butter
850 cal

Sides

- POTATOES
- FLEMING'S POTATOES | **12**
1060 cal
- BAKED POTATO PLAIN OR LOADED | **11**
380/750 cal
- YUKON GOLD MASHED POTATOES | **11**
570 cal
- VEGETABLES
- SAUTÉED MUSHROOMS | **12**
580 cal
- CREAMED SPINACH | **11**
440 cal
- SIGNATURE ONION RINGS | **10**
610 cal
- CRISPY BRUSSELS SPROUTS & BACON | **12**
410 cal
- GRILLED HIGH COUNTRY ASPARAGUS | **13**
220 cal
- PASTA
- CHIPOTLE CHEDDAR MACARONI & CHEESE | **11**
1210 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary, additional nutrition information is available upon request cal represents calories

We offer Acqua Panna Natural Spring Water, 0 cal & San Pellegrino Natural Sparkling Water, 0 cal

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