

Tysons Corner, Virginia  
July Local Selects

## Wine

BY YOUR WINE MANAGER, ROBERT MEE

### SPARKLING

**MAS FI | 9 / 36**

Brut Cava Spain, NV

**SCHRAMSBERG | 24 / 96**

Brut Blanc De Blancs North Coast, 2014/15

**SOPHORA | 11 / 44**

Sparkling Rosé New Zealand, NV

### WHITE

**KIM CRAWFORD | 15 / 60**

Sauvignon Blanc Marlborough New Zealand, 2016/17

**LOOSEN BROS. | 10 / 40**

Riesling Dr. L Mosel Germany, 2016/17

**MASO CANALI | 13 / 52**

Pinot Grigio Trentino Italy, 2016/17

**MILBRANDT**

**VINEYARDS | 9 / 36**

Chardonnay Traditions Columbia Valley, 2015/16

**MIRAVAL | 17 / 70**

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

**ROMBAUER | 24 / 96**

Chardonnay Carneros Napa Valley, 2015/16

**SONOMA-CUTRER | 17 / 68**

Chardonnay Sonoma Coast Russian River Ranches, 2015/16

### RED

**14 HANDS | 9 / 36**

Cabernet Sauvignon Washington, 2014/15

**ARGYLE | 19 / 75**

Pinot Noir Reserve Willamette Valley, 2014/15

**BELLE GLOS | 18 / 72**

Pinot Noir Las Alturas Santa Lucia Highlands, 2015/16

**CATENA | 15 / 60**

Malbec Vista Flores Mendoza Argentina, 2013/14

**CHATEAU STE. MICHELLE | 15 / 60**

Cabernet Sauvignon Indian Wells Columbia Valley, 2014/15

**DUCKHORN | 23 / 92**

Merlot Napa Valley, 2014/15

**ELOUAN | 13 / 52**

Pinot Noir Oregon, 2015/16

**FRANCIS COPPOLA | 14 / 56**

Claret Black Label California, 2015/16

**GOLDENEYE | 25 / 100**

Pinot Noir Anderson Valley, 2012/13

**HALL | 24 / 96**

Cabernet Sauvignon Napa Valley, 2013/14

**HONIG | 27 / 108**

Cabernet Sauvignon Napa Valley, 2014/15

**INNOCENT BYSTANDER | 14 / 56**

Pinot Noir Yarra Valley Australia, 2016/17

**LES CADRANS de LASSÈGUE | 15 / 60**

Saint-Émilion Grand Cru France, 2013/14

**OBERON | 16 / 64**

Cabernet Sauvignon Napa Valley, 2014/15

**PESSIMIST by DAOU | 13 / 52**

Red Blend Paso Robles, 2016/17

**PONZI | 17 / 68**

Pinot Noir La Tavola Willamette Valley, 2014/15

**RODNEY STRONG | 25 / 99**

Symmetry Alexander Valley, 2013/14

**SEVEN FALLS | 10 / 40**

Merlot Wahluke Slope Washington, 2015

**TAKEN | 22 / 88**

Red Blend Napa Valley, 2014

**TIAMO | 10 / 40**

Chianti Italy, 2015/16

**YALUMBA | 13 / 52**

Shiraz Patchwork Barossa Australia, 2014/15



## Chef Jackie's Table

### APPETIZERS

**STRAWBERRY ARUGULA SALAD | 13**

candied walnuts, seasoned bacon, balsamic

**CHILLED GAZPACHO\* | 9**

tomatoes, cucumbers, zucchini

### ENTRÉES

**SEARED AHI TUNA\* | 33**

rice noodles, mango salsa

**BONE-IN NEW YORK STRIP\* | 62**

20 OZ.

**CORNISH GAME HEN\* | 30**

served with roasted vegetable medley

### SIDES

**SPICY LYONNAISE POTATOES\* | 11**

**STREET CORN\* | 9**

## Hand-Crafted Cocktails

**BLUEBERRY LEMON DROP | 13**

Tito's vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry

**OLD FASHIONED | 14**

Basil Hayden bourbon, aromas of orange peel, layered with sweet toasted vanilla

**EMERALD ISLE | 12**

Tullamore D.E.W irish whiskey, rich tropical aromas layered with sweet toasted vanilla

**PEPPERCORN "DC" GIN RICKEY | 16**

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

**THE MANHATTAN | 15**

Knob Creek Rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla and lush caramel

**SOCAL V&T | 14**

Absolut Elyx vodka, craft tonic, California seasonal herbs, 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\* | **60 / 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, red onion, 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

PETITE FILET MIGNON\*

8 OZ | **45**

400 cal

MAIN FILET MIGNON\*

12 OZ | **52**

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

PRIME TOMAHAWK\*

35 OZ | **89**

1700 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**

sautéed mushrooms, roasted garlic, 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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