

SMALL PLATES

Portobello Steak Fries with a Spicy Horseradish Mustard Sauce 4.95	Chicken Dumplings Steamed with Spicy Peanut Sauce 4.95
Chilled Prawn Cocktail..... 1.95 Each	*Blue Point Oysters1.25 Each
Pot Roast Nachos 5.50	Flash Fried Calamari..... 5.95
Crab Beignets..... 5.95	*Beef Carpaccio with Shaved Parmesan and Capers..... 5.95
Hot Spinach and Artichoke Dip 4.95	House Made Salmon Pastrami Sliders..... 4.95
Ahi Tuna Cocktail 6.95	Smoked Salmon & Potato Croquettes 4.95

SOUP AND SALADS

Soup of the Day.....Cup 3.95 Bowl 4.95	Chop Salad..... 7.95
Classic French Onion Soup..... 6.95	~ Bacon, Smoked Mozzarella, Avocado, Tomato, and Roasted Red Pepper
Lobster Bisque with Brioche Croutons 9.95	Roasted Chioggia Beet Salad Orange, Feta Cheese and Fennel 5.95
Field Greens Manchego Cheese and Fresh Pear..... 5.95	Caesar Salad Parmesan and Garlic Croutons 6.95
The Classic Iceberg Wedge Blue Cheese, Tomatoes and Cucumber.... 6.95	Baby Spinach Salad Pecans, Goat Cheese, Ponzu Sauce..... 6.95

SANDWICHES AND LITE ENTRÉE

Grilled Half Pound Cheeseburger Cheddar Cheese on a Kaiser Roll.. 9.95	Grilled Chicken Sandwich Pesto, Roasted Red Pepper & Smoked Mozzarella 9.95
Blue Lump Crabcake Sandwich Served with Tartar Sauce..... 14.95	Prime Rib French Dip Au Jus and Horseradish Mayo 14.95
Buffalo Chicken Salad Iceberg, Bleu Cheese Carrots and Celery 12.95	Grilled Chicken Caesar Salad Chicken Breast and Romaine Lettuce.....12.95
Ahi Tuna Salad Seared Rare with Mango Salsa and Shiitake Mushroom 14.95	*Grilled Hangar Steak Salad Roasted Corn Salsa and Avocado 14.95
Beef Stroganoff Beef Tenderloin braised with Mushrooms over Fettuccini 12.95	Pasta Primavera Asiago Cream Sauce, Vegetables over Linguine 13.95

CHEF'S HOUSE SPECIALTIES

Pot Roast Cider Braised Root Vegetables & Mashed Potato 18.95	*Ahi Tuna Udon noodles with Soy Butter and Wasabi Aioli 15.95
Grilled Sea Scallops Saffron Lobster Sauce & Chive Mashed Potato 29.95	Crab Ravioli with Sage Brown Butter & Diced Tomato..... 22.95
*Oven Roasted Prime Rib 10oz with Baked Potato & Vegetable 25.95	Grilled Chicken Alfredo Parmesan Cream Sauce over Linguine..... 17.95
Basa Filet Blackened with Corn Salsa, White Rice & Spinach 19.95	*Sliced Hangar Steak Port Wine Demi, Spinach & Tilston Bleu Cheese.. 22.95

Winter Three Course Dinner

~Includes your choice of **Pumpkin Cranberry Upside Down Cake** or **Chocolate Silk Cake** for dessert~
\$29.95

<p>Roasted Pear Salad <i>With Romaine, Celery Root & Pomegranate Vinaigrette</i> or Butternut Squash Soup <i>With Toasted Pumpkin Seeds</i></p>	<p>Choice of Entrée Chicken Breast Coq Au Vin <i>Braised in Red Wine with Mushrooms, served with Parmesan Risotto</i> Sautéed Filet of Sole Veronique <i>With Red Grapes, White Wine and Tarragon, served with White Rice</i> Filet Mignon with Tomato-Garlic Confit <i>Grainy Mustard Demi Glace and Sweet Potato Gratin</i></p>	<p>Fried Cabbage and Apples or Sautéed Spinach and Chard <i>With Dried Cranberries</i></p>
---	---	--

Cocktails

\$3.17

Guinness

Emerald Appletini

Jameson Irish Coffee

Lucky Lemonade



FROM THE GRILL

~all Grill Entrees accompanied by **Featured Vegetable of the Day**~
All Steaks are 21 Day Aged, USDA Midwest Corn Fed Beef

* Top Sirloin Steak 9 oz Center Cut..... 25.95
* New York Steak 14 oz of USDA Strip Loin 32.95
* Cowboy Ribeye 18 oz of Richly Marbled Ribeye on the Bone ... 37.95
* Filet Mignon 9 oz Center Cut Tenderloin 34.95
* Petite Filet Mignon 6 oz Center Cut Tenderloin 28.95
* Filet Oscar Petite Filet Mignon with Blue Crab and Béarnaise. 36.95
* Filet and Lobster 6 oz Tenderloin and Maine Lobster Tail 39.95

*All seafood items are simply grilled with our house seasoning
Or can be blackened and served with lemon butter*

* King Salmon 7oz filet with Carmelized Apple-Sauvignon Blanc 24.95
*Atlantic Salmon 10 oz filet with House Seasoning Blend..... 25.95
*Swordfish 8oz boneless steak with Chipotle-Coriander Butter ... 24.95

SIDE DISHES & SAUCES

Yukon & Sweet Potato Gratin.. 4.95	Gratin with Lobster Meat..... 5.95
Mashed Potatoes..... 3.95	Rosemary Fries.....3.95
Portobello Mushrooms..... 4.50	Corn Pudding.....4.50
Creamed Spinach 3.95	Asiago Mac & Cheese .3.95
Béarnaise Sauce 2.50	Port Wine Demi Glace 2.50
Grainy Mustard Demi Glace.....2.50	

St. Patrick's Week Dinner Specials

Corned Beef and Cabbage
*Potatoes, Carrots and Onions
with Whole Grain Mustard*
13.95

Irish Lamb Stew
With Carrots and Potatoes
14.95

Sea Scallops
*Wrapped in Smoked Salmon.
Served with Potato Risotto
and Micro Greens*
25.95



*Regarding the safety of these items, information is available upon request

Reston Town Center, 11901 Democracy Drive, Reston, Virginia 20190 (703) 787-7766

~ WINE LIST ~

	By The Glass			By The Glass	
	5 oz	8 oz		5 oz	8 oz
Chateau Ste. Michelle, Chardonnay, Columbia Valley, WA '07	8.00	10.00	King's Ridge, Pinot Noir, Oregon, '08.....	9.00	11.00
Stone Cellars, Chardonnay, Napa Valley, CA '07.....	6.00	8.00	5 Rivers, Pinot Noir, Central Coast, CA, '08.....	8.00	10.00
Chateau St. Jean Chardonnay, Sonoma County, CA '07	9.00	11.00	Kenwood, Zinfandel, Sonoma County, CA '06	7.00	9.00
Hogue, Chardonnay, Columbia Valley, WA '07	6.00	8.00	14 Hands, Merlot, Columbia Valley, WA '06	5.00	7.00
Haras Estate, Sauvignon Blanc, Maipo Valley, Chile '08	6.00	8.00	"Topiary" Blend, The Boxwood Winery, VA '07.....	10.00	12.00
Nobilo, Sauvignon Blanc, Marlborough, NZ '08.....	7.00	9.00	Sterling, Cabernet Sauvignon, Central Coast, CA '05	9.00	11.00
Bollini, Pinot Grigio, Italy '06	9.00	11.00	Covey Run, Cabernet Sauvignon, Columbia Valley, WA'05.....	5.00	7.00
Ecco Domani, Pinot Grigio, Venezia, Italy, '08	6.00	8.00	BV Coastal Estates, Cabernet Sauvignon, Sonoma, CA '06	6.00	8.00
Chateau Ste. Michelle, Riesling, Washington '07	7.00	9.00	El Portillo, Malbec, Mendoza, Argentina '08	6.00	8.00
The Boxwood Winery, Rosé, Virginia '08.....	6.00	8.00			

Champagne/Sparkling

Not just for special occasions – perfect food wines

101 Dom Perignon, Champagne, Sepernay, France, '98	175
103 Moet & Chandon Imperial, Epernay, France NV	95
104 Taittinger Brut, Reims, France NV	90

Roses

Refreshing and stylish

107 Beringer, White Zinfandel, Napa Valley, CA.....	31
---	----

Crisp, Dry, Fresh Whites with Nerve

Wines that awaken the palate and match lighter dishes

109 Pieropan Soave Classico, Italy, 07	41
111 Honig Sauvignon Blanc (Ctfd Bio-Organic) Napa, CA 08.....	43
112 Chateau de Sancerre Sauvignon Blanc, Sancerre, France 08.....	58
115 Voss Sauvignon Blanc, Rutherford-Napa Valley, CA 06.....	48
116 Groth Sauvignon Blanc, Napa Valley, 07.....	55
117 Boulder Bank Sauvignon Blanc, Marlborough, NZ, 06	39
119 King Estate Pinot Gris, Eugene, Oregon, 07.....	48
122 Willakenzie Estate, Pinot Gris, Willamette, Oregon, 06.....	49
123 Campo Grande, Orvieto, Italy 06.....	58

Medium Dry White Wines

Not sweet but not dry either

131 Schloss Vollrads Spatlese, Reisling, Rheingau, Germany 05	69
132 Loimer, Reisling, Kamptal, Austria, 06.....	58
133 Saint 'M', Riesling, Pfalz Region, Germany 06	36

Medium Bodied White Wines

Attention demanding wines – rich, round and packed with fruit

139 Louis Jadot Pouilly Fuisse, Beaune, France 07	69
140 Cambria "Katherine's Vineyard" Chardonnay, Santa Barbara, CA 06.....	58
141 Stag's Leap Chardonnay, Napa Valley 07.....	70
142 Penley Estate Chardonnay, Coonawarra, South Australia, 01	63
144 Columbia Crest "Grand Estates" Chardonnay, Columbia Valley, WA 07.....	39
146 Matanzas Creek, Chardonnay, Sonoma CA 06.....	61
148 Jordan Russian River Valley Chardonnay, CA 06.....	81
149 Iron Horse Chardonnay, Sonoma County-Green Valley CA 05.....	71
151 Hess Collection Chardonnay "Su'skol", Napa Valley, CA 06	69
153 Chalona Vineyards Chardonnay, "Limited Release" Monterey Valley, CA 04.....	67
154 Rosemount Estate "Show Reserve" Hunter Valley, Australia, 05.....	43
155 Frog's Leap, Barrel Fermented Chardonnay, Napa Valley, CA 07	78
156 Flora Spring Chardonnay, Napa Valley, CA 06.....	71
157 Edna Valley "Paragon Estate" Chardonnay, San Luis Obispo, CA 06.....	41
158 De La Guerra Chardonnay, Carneros, CA 05	62
159 Chateau Ste. Michelle "Cold Creek" Chardonnay, Washington, 06	69
160 Dutton Goldfield, Dutton Ranch Chardonnay, Russian River Valley, CA 05	86
162 Cakebread Cellars Chardonnay, Napa Valley CA 07.....	99
164 Grgich Hills Chardonnay, Napa Valley, CA 04.....	99
165 Sonoma-Cutrer "Les Pierres" Chardonnay, Sonoma, CA 04.....	101
166 La Crema Chardonnay, Sonoma Coast, CA 06	56

Aromatic & Exotic Dry White Wines

Spicy and sometimes floral – to challenge preconceptions

124 "Lois" Gruner Veltliner, Austria, Kamptal 06	35
125 Columbia Winery, Gewurztraminer, Washington, 07.....	39
129 Don Olegario, Albarino, RiasBaixis, Spain 06	47

Soft Mellow Reds

'All-rounders' – soft and accessible

206 Ricardo Santos, Malbec, Mendoza, Argentina, 07	51
207 Louis-Jadot Beaujolais Villages, Burgundy, Beaune, France 08	29
208 Kinton, Syrah, Santa Barbara County, CA 05	47

Fruit Forward Reds

Bursting with fruit, great on their own or with food

252 Chateau Mont-Redon Cotes du Rhone, France 06.....	42
253 Cambria "Julia's Vineyard" Pinot Noir, Santa Maria, CA 07.....	59
254 Hartford "Land's Edge" Pinot Noir, Sonoma, CA 06.....	81
255 Erath Pinot Noir, Dundee, Oregon, 08.....	40
256 Willamette Pinot Noir, Willamette Valley, Oregon 07.....	69
257 Boulder Bank, Pinot Noir, Marlborough, New Zealand 07.....	52

Middleweight / Medium Bodied Reds

Less dry, showing more fruit

258 Ridge, Zinfandel, Geyserville, CA 07.....	80
209 St. Francis Merlot, Sonoma, CA 05	55
210 Charles Krug Merlot, Napa Valley, CA 06.....	54
211 Northstar Merlot, Columbia Valley, WA 06.....	60
212 Clos du Bois, Merlot, North Coast, CA 06.....	41
213 Silverado, Merlot, Napa Valley, CA 05	70
214 Frog's Leap Merlot, Napa Valley, CA 06.....	89
216 Francis Coppola Black Label Cabernet Sauvignon, Claret, CA 07	55
217 Benziger Cabernet Sauvignon, Sonoma, CA 06.....	58
222 Chateau Mont-Redon, Chateauneuf du Pape, France, 04	95

Middleweight / Medium Bodied Reds

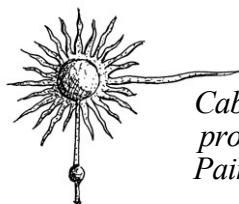
Dry & earthy spice / mineral

201 Antinori, Santa Cristina, Sangiovese, Tuscany, Italy, 08.....	32
202 Marchese Antinori, Chianti Classico, Riserva, Italy, 05.....	59
229 Conserva, Annachiara, CERTIFIED ORGANIC Red Wine, Italy, 05.....	42
203 Rivola, Red Table Wine Blend, Duero Valley, Spain, 06.....	38
242 Louis Jadot Bourgogne Pinot Noir, Beaune, France, 07.....	49
243 Cloudline Pinot Noir, McMinnville, Oregon, 07	56
244 Whitehaven Pinot Noir, Marlborough, New Zealand, 06.....	73
247 Chateau L'Ecuyer, Pomerol, France, 04.....	110

Full Bodied/ Rich & Sturdy Reds

Wines brimming with weighty fruit & structure

219 Kendall Jackson Grand Reserve, Cabernet Sauvignon, Sonoma County, CA 06.....	70
224 Penfolds Bin 389 Cab/Shiraz, South Australia, 06.....	78
225 Stag's Leap, Petite Syrah, Napa Valley, CA 06.....	75
226 Hess Estate, Cabernet Sauvignon, Napa Valley, CA 06	69
228 Murphy-Goode, Cabernet Sauvignon, Alexander Valley, CA '07	50
231 Beringer "Knight's Valley" Cabernet Sauvignon, Napa, CA 06.....	58
235 Heitz Cellars Cabernet Sauvignon, St Helena, CA 05	105
238 Cakebread Cellars, Cabernet Sauvignon, Napa Valley, CA 06.....	159
239 Jordan, Cabernet Sauvignon, Alexander Valley, CA 05	110
240 Mount Veeder, Cabernet Sauvignon, Napa Valley, CA 06.....	91
241 Rombauer Vineyards Cabernet Sauvignon, Napa Valley, CA 05.....	95



THE BOXWOOD WINERY

Virginia's own *The Boxwood Winery*

Boxwood 2007

*Cabernet Sauvignon, Merlot & Petit Verdot,
processed in the traditional Bordeaux style.
Pairs well with Filet Mignon with Port Wine
Demi Glace or Sliced Hanger Steak*

5 oz glass	10
8 oz glass	12
Bottle	50

Topiary 2007

*A blend of Cabernet Franc and Merlot,
processed in the traditional Bordeaux style.
Pair with Atlantic Salmon or Petite Filet.*

5 oz glass	10
8 oz glass	12
Bottle	50

Rosé 2008

*A traditional dry Rosé made of 100%
Cabernet Franc grapes. Pairs well
with our Tuna Cocktail, oysters or Shrimp
Cocktail*

5 oz glass	6
8 oz glass	8
Bottle	30