



## ~ ST. PATRICK'S WEEK LUNCH MENU ~

### SMALL PLATES

- Spinach and Artichoke Dip**  
*Served with White Corn Tortilla Chips* ..... 4.95
- Fresh Rhode Island Calamari**  
*Served with Corn Salsa and Chili Aioli* ..... 5.95
- Portobello Steak Fries**  
*Herb and Panko Breaded with Spicy Mustard Sauce* ..... 4.95
- Carpaccio of Beef**  
*Thinly Sliced with Extra Virgin Olive Oil* ..... 5.95
- House Made Salmon Pastrami**  
*Pita Bread, Horseradish Mayo, Pickled Onions* ..... 5.95
- Buffalo Chicken Tenders**  
*Crumbled Blue Cheese Dressing* ..... 5.95
- Ahi Tuna Cocktail**  
*Grapefruit, Avocado and Wasabi Cream* ..... 6.95
- Pot Roast Nachos**  
*Pot Roast, Roasted Tomato, Corn Salsa and Chili Aioli* ..... 5.50
- Smoked Salmon & Potato Croquettes**  
*With Creamy Horseradish Sauce* ..... 4.95

### SOUPS AND SIDE SALADS

- Soup of the Day** ..... Cup 3.95 ..... Bowl 4.95
- Classic French Onion Soup** ..... Bowl 6.95
- Field Greens Salad** *Manchego Cheese and Fresh Pear* ..... 5.95
- Roasted Chioggia Beet Salad** *Orange, Feta and Fennel* ... 5.95
- Cæsar Salad** *Parmesan and Garlic Croutons* ..... 6.95
- Crisp Wedge of Iceberg** *Blue Cheese, Tomato, Cucumber* 5.95
- Baby Spinach Salad** *Pecans, Goat Cheese, Ponzu Sauce* . 6.95

### \$12.95 Two Course Lunch

<u>First Course Selection</u>	<u>Second Course Selection</u>
Select any Small Plate or Cup of Today's Soup	<u>Any</u> of our \$9.95 Luncheon Specials

### ENTRÉE SALADS

- Chopped Chicken Salad**  
*Grilled Chicken Breast, Corn, Tomato, Tortillas Strips* ..... 10.95
- \*Grilled Hanger Steak Salad**  
*Roasted Corn Salsa, Pico de Gallo and Avocado* ..... 14.95
- Grilled Garlic Chili Shrimp Salad**  
*Spinach, Snap Peas, Peppers with Coconut Lime Dressing* ..... 10.95
- Chopped Cobb Salad**  
*Chicken, Avocado, Bacon and Egg* ..... 13.95
- \*Ahi Tuna Salad**  
*Seared Rare with Mango Salsa and Roasted Shiitakes* ..... 14.95
- Caesar Salad**  
*With Grilled Salmon* ..... 14.95  
*With Grilled Shrimp* ..... 13.95  
*With Grilled Chicken* ..... 10.95

### SIDES TO SHARE

- Asiago Mac & Cheese** ..... 3.95
- Grilled Portobello Mushrooms** ..... 4.50
- Rosemary Buttered Fries** ..... 3.95
- Mashed Potatoes** ..... 3.95
- Corn Pudding** ..... 4.50
- Creamed Spinach** ..... 3.95

### DAILY BLUE PLATE

- Monday** ~ Beef Teriyaki, Noodle with Asian Vegetables
- Tuesday** ~ BBQ Beef Quesadilla, Caramelized Onion, Cheese, Salsa
- Wednesday** ~ Fried Chicken with Mashed Potatoes and Cole Slaw
- Thursday** ~ Chipotle Chicken with Chipotle Cream & Avocado Sauce
- Friday** ~ Meatloaf with Mashed Potatoes and Fresh Vegetables

**\$8.95**

### St. Patrick's Week Luncheon Specials

- Corned Beef and Cabbage**  
*Potatoes, Carrots and Onions with Whole Grain Mustard*  
12.95
- Irish Lamb Stew**  
*With Carrots and Potatoes*  
13.95
- Irish Corned Beef Sandwich**  
*Thinly sliced Corned Beef on Rye Bread*  
8.95

### SANDWICHES

- SERVED WITH CHOICE OF FRENCH FRIES, COLE SLAW OR FRESH MARKET SALAD
- Grilled Beef Tenderloin Medallion Sandwich**  
*Bacon, Tomato, & Spicy Mustard Sauce* ..... 11.95
  - Prime Rib French Dip on a Baguette**  
*Au Jus and Horseradish Mayo* ..... 14.95
  - \*Grill Sliced Hanger Steak Sandwich**  
*Smoked Gouda, Caramelized Onions and Jalapeno Butter* ..... 13.95
  - Blue Lump Crab Cake Sandwich**  
*Served with Tartar Sauce* ..... 14.95

### GRILL SPECIALTIES

MIXED GREENS SALAD WITH ANY ENTRÉE \$1.95

- M&S Classic Pot Roast**  
*With Cider Braised Root Vegetables and Mashed Potatoes* .... 13.95
- \*Sliced Hanger Steak**  
*Port Wine Demi, Spinach, Fried Onion & Tilston Blue Cheese* . 14.95
- Chicken Breast Coq Au Vin**  
*Braised in Red Wine with Mushrooms & Mashed Potatoes* ..... 12.95

### SEAFOOD ENTREES

MIXED GREENS SALAD WITH ANY ENTRÉE \$1.95

- Shrimp Scampi**  
*White Wine, Garlic, Butter, Tomatoes over Linguine* ..... 12.95
- Grilled Ahi Tuna**  
*Udon with Asian Vegetables, Soy Butter and Wasabi Aioli* ..... 15.95
- Fish and Chips**  
*Beer Battered with Panko Breadcrumbs and Tartar Sauce* ..... 14.95
- Basa Filet**  
*Blackened with Corn Salsa and Lemon Butter* ..... 12.95
- Atlantic Salmon**  
*Grilled with Miso Orange Glaze* ..... 13.95

### \$9.95 LUNCHEON SPECIALS

- M&S Grill Classic Sandwich**  
*Grilled Ham and Turkey with Cajun Barbeque Sauce*
- Grilled Tilapia**  
*Orange Fennel Salad and a Citrus Soy Glaze*
- Buffalo Chicken Salad**  
*Iceberg, Blue Cheese, Carrots & Celery*
- Grilled Cheese Sandwich**  
*Apple wood Bacon, Smoked Gouda Cheese and Tomato*
- Chili Mac**  
*House made Chili over Macaroni with Cheese & Onions*
- Grilled Chicken Alfredo**  
*Parmesan Cream Sauce over Linguine*
- Grilled Chicken Sandwich**  
*Pesto, Roasted Red Pepper and Smoked Mozzarella*
- \*Grilled Half Pound Cheeseburger**  
*Cheddar Cheese on a Kaiser Roll*
- Pasta Primavera**  
*Sweet Peppers, Mushrooms and Asiago Cream*
- Thai Fish Curry**  
*Bell Peppers and Thai Basil in a Coconut Curry*

\*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**

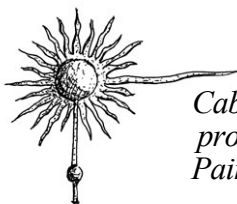
201 Antinori, Santa Cristina, Sangiovese, Tuscany, Italy, 08	32
202 Marchese Antinori, Chianti Classico, Riserva, Italy, 05	59
229 Conserva, Annachiara, CERTIFIED ORGANIC Red Wine, Italy, 05	42
203 Rivola, Red Table Wine Blend, Duero Valley, Spain, 06	38
242 Louis Jadot Bourgogne Pinot Noir, Beaune, 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

## 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