

Dine Out Tysons
Lunch Menu
August, 22 2016 - August, 28 2016
\$20.00 plus tax, Gratuity not included

Starter (choice of)

The Iceberg Wedge

Blue Cheese Dressing, Diced Tomatoes, Bacon

Strawberry Bibb Salad

Dijon Vinaigrette, Goat Cheese, Candied Walnuts

C.A.B. New York Strip Carpaccio

Garlic Parmesan Aioli, Caper, Parmesan Cheese, Arugula

Entrée (choice of)

Firecracker Shrimp Taco

Cilantro Peanut Dressing, Sesame Ranch, Steamed Rice

Parmesan Crusted Flounder

Lemon Caper Butter, Butternut Squash Orzo, Seasonal Vegetables

Salmon BLTA Sandwich

Bacon, Arugula, Tomato, Avocado

McCormick's Lump Crab Cake

Lemon Butter, Fire Roasted Corn Salsa, Seasonal Orzo, Vegetables

Entrée (choice of)

Heath Bar Brownie

Rich Chocolate Brownie with Heath Bar Bits, Vanilla Ice Cream

Vanilla Bean Crème Brulee

Vanilla Custard, Fresh Berries

Dine Out Tysons
Dinner Menu
August, 22 2016 - August, 28 2016
\$35 plus tax, Gratuity not included

Starter (choice of)

The Iceberg Wedge

Blue Cheese Dressing, Diced Tomatoes, Crispy Bacon

Strawberry Bibb Salad

Dijon Vinaigrette, Goat Cheese, Candied Walnuts

C.A.B. New York Strip Carpaccio

Garlic Parmesan Aioli, Caper, Parmesan Cheese, Arugula

Entrée (choice of)

Tender Beef Medallions & Stuffed Shrimp

Bordelaise Sauce, Sautéed Spinach, Roasted Mushrooms, Lump Crab Stuffed Shrimp

Stuffed Atlantic Salmon

Lump Crab, Bay Shrimp, Brie Cheese Stuffing, Mashed Potatoes, Vegetables

Sesame Crusted Ahi Tuna

Sautéed Spinach, Teriyaki Glaze and Wasabi Cream

Maryland Soft Shell Crabs

Flash Fried with Jalapeno Grits, Corn Salsa, Crispy Onion Straws and Creole Tomato Glaze

Alaskan King Crab (Add \$10.00)

One Pound of Split Crab with Choice of Preparations:
Steamed, Classic Scampi, or Szechwan Style, Roasted Potatoes and Drawn butter

Dessert (choice of)

Heath Bar Brownie

Rich Chocolate Brownie with Heath Bar Bits, Vanilla Ice Cream

Vanilla Crème Brulee

Vanilla Custard, Fresh Berries