



**Thank you for your interest in the District ChopHouse & Brewery.
Once you've eaten here, you'll agree that "D.C." stands for District ChopHouse.**

We are more than a steakhouse, we are a Chophouse & Brewery serving mouthwatering chops and fresh handcrafted beer, offering a premium experience at an affordable price.

Located at 509 7th Street, NW, we are just 1/2 block from the Verizon Center and Gallery Place/Chinatown Metro.

At the District ChopHouse & Brewery you will step back in time to a bygone era of casual elegance reminiscent of the 1940's. Listen to big band jazz, swing and nostalgia favorites while taking in the surroundings that once housed Washington's Second National Bank – a little historic interest enhancing the charming feeling of past, present and future.

We hope the following information will assist you in your party planning.

**The District ChopHouse & Brewery
looks forward to hosting your upcoming event!**

509 7th Street, NW, Washington D.C.
Tel: 202.347.3434 • www.districtchophouse.com

BANQUET & MEETING ROOMS

All rooms are subject to availability at the time of reservation.

The Porter Room

Whether you want to enjoy an intimate dinner or lunch with family and friends or style your business associates, our exclusive private party room seats up to ten guests.

The Sullivan Room

Should you wish to host a larger gathering, while capturing the social buzz of the restaurant, our flexible semi-private dining room can accommodate up to 54 for dinner, and up to 60 for a cocktail reception.

The Brewer's Lounge

This room is a great location for those people who are looking to have a cocktail or dinner party with a difference. This room is located on the mezzanine level, is accompanied by the brew-house and overlooks the restaurant. The Brewer's Lounge can accommodate up to 100 people reception style, and up to 61 for dinner. It is equipped with a full service bar, comfortable armchairs and sofas, and two billiard tables.

A special set up fee of \$150 may be required. Please inquire.

The Vault

Our banquet room is located downstairs where the original vault of the Second National Bank once stood. It is the open faced brick, original hand written ledgers and smaller vault that provide unique character to this room. This inviting space is comfortable for both small and large gatherings. Accommodating 28 people board-room style, 60 people banquet style and up to 80 for a reception, this room is ideal for any occasion.

PRICE STRUCTURE

The Porter Room

No room charge. A minimum spend of \$400 on food and beverage is required to reserve this room after 4:00 PM. Main dining dinner and lunch menus available. This room seats eight to ten people maximum. A minimum of six people are required to reserve this room.

The Sullivan Room

No room charge. A minimum spend of \$2,500 on food and beverage is required to reserve this room. Between the hours of 3:00 PM and 5:00 PM it is available with no restriction. Exceptions may apply)

The Brewer's Lounge

No room charge. A minimum spend of \$1500 per hour on food and beverage for a 2-hour reservation is required. The Brewer's Lounge may not be available at all times due to events at the Verizon Center.

The Vault

No room charge. A minimum spend of \$500 at lunch and \$750 at dinner is required to rent this room and may be applied to food and/or beverage.

Please note that food and beverage minimums are doubled during the month of December, and are subject to change.

Portable bar price list:

Soda: \$2.50 per glass Juice: \$3.00 per glass Beer: \$4.75 per pint
House Wine: \$6.25 per glass Rail Liquor - mixed drink/\$7.00 per drink Premium Liquor available

All prices are not inclusive of 10% sales tax, 18% gratuity and a 4% private function fee.

All prices are subject to change.

HOT HORS D'OEUVRES

The following are priced per piece (minimum 25 pieces)

\$2.95

Pancetta Wrapped Shrimp
Miniature Crab Cakes
Stuffed Mushroom Caps with Crab Imperial
Pancetta Wrapped Jumbo Scallops with a Mustard Cream Sauce
Marinated Lollipop Lamb Chops served medium Rare with Peach Chutney
Shrimp Scampi Toasted Rounds

\$2.50

Grilled Chicken/Beef Satay served with Spicy Peanut Sauce
Assorted Mini Wraps *(please select one):*
Smoked Turkey & Avocado • Buffalo Chicken • Grilled Veggie & Chevre Cheese • Blackened Salmon
Grilled Marinated Portabello Mushrooms
Chophouse Meatballs served with our Nut Brown Ale Sauce
Stuffed Mushroom Caps with Sausage, Apples and Cheddar Cheese
Chicken Tenders, hand breaded and fried golden *(served with):*
Traditional – Honey Mustard & BBQ Ranch sauces • Buffalo – Hot and Blue Cheese dipping sauces
Potato Wedges served with a Spicy Cheese Dip
Loaded Potato Skins *(please choose one topping from each category):*
Blue Cheese • White Cheddar • Fontina
Broccoli Florets • Chopped Scallions • Grilled Diced Peppers and Onions
Crispy Bacon Bits • BBQ Chicken • Sausage

The following are priced per platter:

\$175.00

Hot Crab Dip served with Garlic Toast
Whole Baked Almond Encrusted Brie Served With Raspberry Preserve

\$125.00

Baked Spinach and Feta Cheese Napoleon Layered with Filo Pastry

125.00

Spinach and Artichoke Dip served with Herbed Flatbread

Carving Station With Attendant

Served with an assortment of Petite Rolls and Traditional Accompaniments
(minimum 20 people)

Tenderloin <i>served with horseradish cream, whiskey sauce</i>	\$25.95 Per Person
Virginia Baked Ham <i>served maple mustard</i>	\$15.95 Per Person
Prime Rib <i>with Dijon mayonnaise, horseradish cream, rosemary au jus</i>	\$23.95 Per Person
Roasted Turkey Breast <i>with Cranberry-Apple Chutney</i>	\$15.95 Per Person

COLD HORS D'OEUVRES

The following are priced per piece (minimum 25 pieces):

\$2.95

Shrimp Cocktail

Assorted Toasted Rounds *(please select one of the following toppings:)*
Tenderloin with horseradish cream • Smoked Salmon with lemon dill cream

\$2.50

Assorted Toasted Rounds *(please select one of the following toppings:)*
Chicken Scallopini • Grilled Vegetables with Chevre cheese

The following are priced per platter:

\$225.00

Smoked Salmon Platter served with Traditional Accompaniments

\$195.00

Marinated Seafood Salad Scallops, Calamari Rings, Jumbo Shrimp and Mussels

\$125.00

Smoked Salmon Mousse served with Assorted Crackers
Grilled Chicken and Vegetable Pasta Salad
Assorted Fresh Fruit and Gourmet Cheese

\$100.00

Grilled Marinated Vegetable Platter

\$75.00

Hummus Dip served with baked garlic pita chips *(Select one variety)*
Traditional • Kalamata Olive • Roasted Red Pepper
Crudit  with Herb Dip

\$50.00

Cajun & Parmesan Home-fried Potato Chips
Served with spicy ranch and horseradish & bacon sour cream
Assorted Brick-oven Pizza *(Select up to two toppings)*
Four Cheese • Pepperoni • Grilled Veggie • BBQ Chicken

RECEPTION DESSERTS

*The following are priced per piece/*person (minimum 25 pieces/*people):*

\$5.95

*Chocolate Fondue served with Fresh Strawberries, Pound Cake, Pineapple and Marshmallows

\$3.75

*Assorted Fruit Cobbler served with Crème Anglaise

\$2.95

Assorted French Miniature Pastries
Chocolate Dipped Strawberries and Miniature Brownies
Assorted Fruit Tartlets

LUNCH MENU

The lunch menu price includes salad with corn bread and entrée with side.

Please select three options from either the \$16.00 or \$19.00 package.

A dessert can be included for an additional \$6.25 per person.

Unlimited sodas and iced tea can also be included for an addition \$3.00 per person.

Lunch Menu **\$16.00 per person**

ChopHouse Salad

Served with freshly baked corn bread and honey butter.

Please select any three of the following:

Grilled Chicken Pasta Salad

Bow tie pasta tossed with chicken, roasted corn, roasted walnuts, artichoke hearts and a julienne of vegetables in our herb vinaigrette.

ChopHouse Meatloaf

Oven baked meatloaf with honey mustard glaze and topped with a red wine mushroom sauce.

French Dip

Thinly sliced roasted sirloin served on toasted sourdough bread with White Cheddar cheese and rosemary au jus.

Honey Chicken Sandwich

Marinated in honey mustard, grilled and served with Swiss cheese and double-smoked bacon.

Grilled Marinated Portabello Mushroom Sandwich

Grilled Portabello mushroom with roasted red peppers served on a toasted onion Kaiser roll.

Salmon BLT

Fresh grilled salmon filet atop crisp mixed greens, tomato, bacon and zesty mustard aioli.
Served on wheatberry toast.

Gourmet Wraps *(Select one variety)*

Smoked Turkey and Avocado, Buffalo Chicken, Roasted Vegetable with Chevre Cheese or Blackened Salmon.

Please select one of the following:

Wild Rice Pecan Pilaf

White Cheddar Mashed Potatoes

Veggie Slaw

Additional side:

\$1.50 per person

LUNCH MENU

The lunch menu price includes salad with corn bread and entrée with side.

Please select three options from either the \$16.00 or \$19.00 package.

A dessert can be included for an additional \$6.25 per person.

Unlimited sodas and iced tea can also be included for an addition \$3.00 per person.

Lunch Menu \$19.00 per person

ChopHouse Salad

Served with freshly baked corn bread and honey butter.

Please select any three of the following:

Crab Cake Sandwich

All lump crab cake served on a toasted onion Kaiser roll with cilantro aioli.

Tenderloin Tips and Mushrooms

Pan-seared tenderloin and mushrooms with a balsamic stout glaze.

Fresh Grilled Atlantic Salmon

Served with Sante Fe remoulade.

Top Sirloin

Aged prime sirloin served with bourbon-sautéed mushrooms.

Grilled Teriyaki Ginger Chicken

Served with broccoli.

Sautéed Chicken

Sautéed boneless breast of chicken with a Madeira basil cream sauce.

Grilled Pork Chop

Stuffed with Fontina cheese and served with cranberry-apple chutney and pork gravy.

Please select one of the following:

Wild Rice Pecan Pilaf

White Cheddar Mashed Potatoes

Veggie Slaw

Additional side:

\$1.50 per person

DESSERT MENU

A dessert course is optional.

Please select one of the following for an additional \$6.25 per person.

Chocolate Mousse Pie

For the chocolate lover! Beginning with our chocolate decadence, we add a layer of chocolate mousse topped with a white chocolate mousse. This divine dessert sits in a crunchy chocolate cookie crust.

Cheesecake

New York style cheesecake in a graham cracker crust sits atop freshly made raspberry coulis.

Caramel Apple Pie

Handfuls of sliced Granny Smith apples in a homemade pie filling, laced with cinnamon and brown sugar, baked in a butter crust, and then complemented with a generous helping of rich caramel sauce. Served with vanilla bean ice-cream.

Mountain Berry Custard Flan

A mixture of blackberries, blueberries and raspberries on top of a custard-filled short paste crust. Finished with a dusting of powdered sugar.

Key Lime Pie

Our tangy classic in a graham cracker crust and topped with mounds of real whipped cream.

BUFFET MENU

ChopHouse Salad

Served with freshly baked corn bread and honey butter.

Please select two or three of the following:

Turkey Marsala

Sautéed medallions of turkey breast with a mushroom Marsala sauce.

Seafood Potpie

Tuna, salmon and shrimp simmered in lobster sherry cream, with root vegetables.

Sautéed Chicken

Sautéed boneless breast of chicken with a Madeira basil cream sauce.

Chicken, Shrimp and Andouille Sausage Etouffé

The classical New Orleans dish simmered in a light roux sauce with scallions.

Tenderloin Tips and Mushrooms

Pan-seared tenderloin with mushrooms and a balsamic stout glaze.

Roast Pork Loin

Stuffed with Fontina cheese and sage, served with pork gravy and apple-cranberry chutney.

Grilled Salmon

Served with roasted corn scallion relish.

ChopHouse Chicken & Biscuits

Served with mushrooms, carrots and peas in a country gravy.

Please select one of the following:

Wild Rice Pecan Pilaf

White Cheddar Mashed Potatoes

Assorted Seasonal Vegetables

Assorted Miniature Dessert Display

Choose any two items:

\$23.00 (Lunch) \$33.00 (Dinner)

Choose any three items:

\$25.00 (Lunch) \$35.00 (Dinner)

Additional side:

\$1.50 per person

DINNER PACKAGES

Dinner Package # 1

\$46.00 per person

Please select one of the following appetizers:

Caramelized Onion Tart with Chevre Cheese

Beefsteak Tomato, Mozzarella & Fresh Basil, drizzled with balsamic vinaigrette

Soup of the Day

ChopHouse Salad

Served with freshly baked corn bread and honey butter

*The following entrees are served with our famous White Cheddar mashed potatoes
and one of the following vegetables:*

Steamed Asparagus • Steamed Broccoli • Green Beans • Seasonal Vegetable Medley

Roasted Prime Rib

Served with a Rosemary Au Jus

Grilled Salmon

With a Cilantro Aioli and Roasted Corn Scallion Relish

Chicken Saltimbocca

Served With Prosciutto, Mozzarella and a Red Wine Sage Sauce.

Please select one of the following desserts:

Key Lime Pie

Cheesecake

Chocolate Mousse Pie

Mountain Berry Custard Flan

Caramel Apple Pie

served with vanilla bean ice cream

Fresh Fruit Sorbet

served with seasonal mixed berries

Freshly brewed Coffee and Decaffeinated Coffee

***You may also add a Lobster Tail entree for an additional \$16 per person*

DINNER PACKAGES

Dinner Package #2

\$50.00 per person

Please select one of the following appetizers:

Baked Brie with an Almond Crust and served with Raspberry Preserves
Smoked Salmon Rolls with lemon dill cream
Wild Mushroom Tart with Melted Fontina Cheese and Blackcurrant Glaze

ChopHouse Salad

Served with freshly baked corn bread and honey butter

*The following entrees are served with our famous White Cheddar mashed potatoes
and one of the following vegetables:*

Steamed Asparagus • Steamed Broccoli • Green Beans • Seasonal Vegetable Medley

Grilled NY Strip

Marinated in black strap molasses and stout beer,
topped with chili dusted onion crisps.

Sautéed Double Breast of Chicken with Wild Mushrooms

Served in a Madeira basil cream sauce.

Grilled Salmon

Lightly cured with brown sugar and sherry,
served with sweet onion confit and garnished with Cilantro remoulade.

Please select one of the following desserts:

Key Lime Pie

Cheesecake

Chocolate Mousse Pie

Mountain Berry Custard Flan

Caramel Apple Pie

served with vanilla bean ice cream

Fresh Fruit Sorbet

served with seasonal mixed berries

Freshly brewed Coffee and Decaffeinated Coffee

***You may also add a Lobster Tail entree for an additional \$11 per person*

DINNER PACKAGES

Dinner Package #3

\$56.00 per person

Please select one of the following appetizers:

Grilled Marinated Portobello Mushroom
Baked Shrimp with Lemon Garlic Butter Sauce
Pancetta Wrapped Jumbo Scallops with a mustard cream sauce

ChopHouse Salad

Served with freshly baked corn bread and honey butter

*The following entrees are served with our famous White Cheddar mashed potatoes
and one of the following vegetables:*

Steamed Asparagus • Steamed Broccoli • Green Beans • Seasonal Vegetable Medley

Grilled Tenderloin

Served with a port wine demi-glace.

Roasted Rack of Lamb

Served with peach chutney.

Grilled Tuna Chop

Served with a sun-dried tomato and artichoke sauce.

Please select one of the following desserts:

Key Lime Pie
Cheesecake
Chocolate Mousse Pie
Mountain Berry Custard Flan
Caramel Apple Pie
served with vanilla bean ice cream
Fresh Fruit Sorbet
served with seasonal mixed berries

Freshly brewed Coffee and Decaffeinated Coffee

***You may also add a Lobster Tail entree for an additional \$6 per person*

BANQUET LIQUOR LIST

Rail Liquor: \$7.00

Vodka
Gin
Rum
Tequila
Scotch
Bourbon

Call Liquor: \$8.00

Absolut
Beefeater
Bacardi
Dewars
Jim Beam
Cuervo Gold

Premium Liquor: \$9.00

Ketel One
Bombay Sapphire
Myers Rum
Johnnie Walker Red
Maker's Mark
Sauza

*Other liquor available upon request.
Prices subject to change.*

WINE LIST

Cabernet Sauvignon

	Glass	Bottle
Tunnel of Elms, California	6.00	24.00
Trinchero, California		27.00
Veramonte Reserva, Colchagua Valley	7.00	28.00
Rutherford Ranch, Napa		30.00
Estancia, California		33.00
Moon Mountain, Sonoma		34.00
J Lohr Seven Oaks, Paso Robles	8.75	35.00
Los Vascos Reserve, Barons Lafite de Rothschild, Chile		36.00
Beaulieu Vineyards, Napa		41.00
Andeluna Reserva, Mendoza		43.00
BR Cohn "Silver Label", Sonoma		44.00
Oberon, Napa		45.00
Beringer Knights Valley, Knights Valley		46.00
Alexander Valley Vineyards, Alexander Valley	11.75	47.00
Robert Mondavi, Napa		49.00
Chateau Ste. Michelle Cold Creek, Columbia Valley		51.00
Franciscan Oakville Estate, Napa		53.00
J Lohr Hilltop, Paso Robles		59.00
Clos Du Val, Napa		62.00
Mt. Veeder, Napa		77.00
Silverado, Napa		79.00
Cape Mentelle, Margaret River, Australia		83.00
Stags' Leap Winery, Napa		85.00
Jordan, Alexander Valley		87.00
Faust, Napa		89.00
Chimney Rock, Oakville		92.00
Joseph Phelps, Napa		95.00
Silver Oak Alexander Valley, Alexander Valley		115.00
Cakebread, Napa		120.00
Hewitt Estate Grown, Rutherford		135.00

Merlot

Casillero Del Diablo, Chile		25.00
Meridian, California	6.50	26.00
Columbia Crest Grand Estate, Washington		29.00
Sterling Vintner's Collection, California	8.25	33.00
Rodney Strong, Sonoma		35.00
Francis Ford Coppola Diamond Series, California	9.50	38.00
St. Francis, Sonoma		39.00
Rutherford Hill, Rutherford		45.00
Clos du Bois Alexander Valley Reserve, Alexander Valley		47.00

Merlot, cont.

Ferrari-Carano, Alexander Valley		49.00
Whitehall Lane, Napa		51.00
Robert Sinskey, Carneros		59.00
Sterling 'Three Palms', Napa		88.00
'Twomey' by Silver Oak, Napa		105.00

Meritage and Blends

Foppiano Lot 96 Bin 002, California	6.75	27.00
Orphelin, Columbia Valley	8.50	34.00
Veramonte Primus, Casablanca Valley, Chile		45.00
Craggy Range 'Te Kahu', Hawkes Bay, NZ		52.00
Hess Collection Mountain Cuvee, Mt. Veeder, Napa		55.00
Cain 'Cuvee', Napa		58.00
Beaulieu Vineyard Tapestry, Napa		87.00
SVR Sterling Vineyards Reserve, Napa		89.00
Ferrari-Carano 'Tresor', Sonoma		95.00
Chateau St. Jean 'Cinq Cepages', Sonoma		130.00
Quintessa, Rutherford		215.00
Opus One, Napa		265.00

Pinot Noir

Robert Mondavi Private Select, California	7.00	28.00
Five Rivers, Central Coast		31.00
Mark West, California	8.75	35.00
Estancia, Monterey		36.00
Erath, Oregon		39.00
MacMurray Ranch, Sonoma Coast	10.00	40.00
La Crema, Sonoma		45.00
Cambria 'Julia's Vineyard', Santa Maria Valley		48.00
Claiborne and Churchill, Edna Valley		51.00
King Estate, Oregon		55.00
David Bruce, Central Coast		59.00
Sonoma-Cutrer, Russian River		68.00
Etude, Carneros		74.00

Zinfandel

Cellar 8, California	6.50	26.00
Cline, California		27.00
Ravenswood 'Old Vine', Lodi	8.75	35.00
Edmeades, Mendocino		36.00
Frogs Leap, Napa		57.00
Ridge Geyserville, Geyserville		68.00

WINE LIST

Interesting Reds

	Glass	Bottle
Francis Coppola Black Label Claret, California		39.00
Mont Redon Chateaufneuf-du-Pape, Rhone		75.00
Chateau le Doyenne, Bordeaux		37.00
Antinori Santa Christina Sangiovese, Toscana	7.25	29.00
Querciabella, Chianti Classico DOCG		55.00
Michele Chiarlo Barolo, Piemonte		79.00
Gaja, CaMarcanda Promis Super Tuscan, Toscana		87.00
Bodegas Julian Chivite,	6.75	27.00
Gran Feudo Crianza, Navarra, Spain		
Mills Reef, Malbec-Merlot, New Zealand		36.00
Terrazas Malbec, Mendoza	7.00	28.00
David Bruce Petite Syrah, Central Coast		42.00
Peter Lehmann 'Clancey's' Shiraz-Cabernet-Merlot, Barossa	8.00	32.00
Columbia Crest 'Two Vines' Shiraz, Washington	6.00	24.00
Tintara Shiraz, McLaren Vale, Australia		36.00
Rosemount 'Show Reserve' Shiraz, Mudjee, Australia	9.75	39.00
Chardonnay		
Hardy's 'Stamp', Australia	6.00	24.00
Chateau Ste. Michelle, Washington		26.00
Hess Select, California	7.00	28.00
Sterling Vintner's Collection, California		29.00
Kendall-Jackson, California		32.00
Edna Valley Paragon, Monterey		35.00
Simi, Healdsburg		36.00
Alexander Valley Vineyards, Alexander Valley	9.25	37.00
Merryvale Starmount, Napa		39.00
Sonoma-Cutrer, Russian River Ranches, Sonoma		42.00
La Crema, Sonoma Coast	11.00	44.00
Cuvasion Estate, Carneros		47.00
Au Bon Climat, Santa Barbara		49.00
Louis Jadot Pouilly-Fuisse, Burgundy		51.00
Cakebread, Napa		75.00

Sauvignon and Fume Blanc

	Glass	Bottle
Veramonte, Chile		25.00
Redcliffe, New Zealand	6.75	27.00
Bernardus, Monterey		32.00
Ferrari-Carano, Sonoma	8.75	35.00
Kim Crawford, Marlborough, New Zealand	10.00	40.00
Michele Redde Sancerre, Loire, France		57.00
Cakebread, Napa		59.00

Interesting Whites

Principato Pinot Grigio, Veneto, Italy	6.75	27.00
Masi Masianco Pinot Grigio/Verduzzo, Veneto		33.00
Bollini Pinot Grigio, Trentino	8.75	35.00
Santa Margarita Pinot Grigio, Alto Adige		47.00
King Estate Pinot Gris, Oregon		36.00
Trimbach Pinot Blanc, Alsace		29.00
Martin Codax Albariño, Rias Baixas, Spain	7.00	28.00
Mas de la Dame Dry Rosé, Provence, France		27.00
SA Prum Essence Riesling, Germany	6.50	26.00
Domaine Schlumberger 'Les Princess Abbe's' Riesling, Alsace		44.00
Jean luc Colombo 'La Violette' Viognier, France	8.00	32.00
Sokol Blosser 'Evolution' White Blend, Oregon		38.00
Beringer White Zinfandel, California	6.00	24.00

Sparkling Wine / Champagne

Mumm Napa Cuvee, Napa (187ml.)		11.00
Marquis de La tour Brut, France	7.00	28.00
Gloria Ferrer Blanc de Noir, Carneros		37.00
Domaine Carneros Brut, Carneros		59.00
Etoile Rose, California		76.00
Moet & Chandon White Star, Eperney		87.00
Veuve Clicquot Yellow Label, Reims		98.00
Gosset Grande Rose, Ay		145.00
Dom Perignon, Eperney		279.00

HOLIDAY LUNCH MENU

\$32.95 per person

A Glass of Warm Apple Cider

Caesar Salad

Please select any two of the following:

Maple Glazed Roasted Tenderloin

Served with cranberry-apple chutney and spiced ginger gravy.

Roasted Tenderloin

Served with whiskey and horseradish cream.

Roasted Turkey Breast

Served with chestnut and sausage stuffing and sage gravy.

Herb Encrusted Boned Leg of Lamb

Served with mint jelly.

Roasted Prime Rib

Served with rosemary au jus and horseradish cream.

Virginia Baked Ham

Served with maple mustard.

All entrees are served with our famous White Cheddar mashed potatoes and steamed asparagus

Caramel Apple Pie

Served with vanilla bean ice cream.

Freshly brewed Coffee and Decaffeinated Coffee

HOLIDAY DINNER MENU

\$62.95 per person

A Glass of Champagne

Jumbo Shrimp Cocktail

Caesar Salad

Please select any two of the following:

Maple Glazed Roasted Tenderloin

Served with cranberry-apple chutney and spiced ginger gravy.

Roasted Tenderloin

Served with whiskey and horseradish cream.

Roasted Turkey Breast

Served with chestnut and sausage stuffing and sage gravy.

Herb Encrusted Boned Leg of Lamb

Served with mint jelly.

Roasted Prime Rib

Served with rosemary au jus and horseradish cream.

Virginia Baked Ham

Served with maple mustard.

All entrees are served with our famous White Cheddar mashed potatoes and steamed asparagus

Caramel Apple Pie

Served with vanilla bean ice cream.

Freshly brewed Coffee and Decaffeinated Coffee