



## Washington, D.C. Restaurant Week ~ Dinner Menu

\$35.11 per person ~ Available January 17 - 23, 2011

*Does not include tax or gratuity. Please choose one of each course below.*

### STARTER COURSE

Wollensky Salad

*Romaine lettuce, teardrop tomatoes, button mushrooms, bacon lardons and dijon vinaigrette*

Soup of the Day

### ENTRÉE COURSE

Filet of Beef

*Served with a demi-glaze and angry onions*

Served with any of the following accompaniments:

Gorgonzola Crusted - add \$3

Oscar Style - add \$7

Garlic Shrimp - add \$8

Grilled Salmon

*Served with sautéed spinach, citrus beurre blanc*

Organic Lemon Pepper Chicken

*Served on a bed of sautéed spinach with garlic and shallots*

Jumbo Diver Scallops - add \$8

*Cremini mushrooms, leeks, brown butter*

### DESSERT COURSE

Made fresh daily by our Pastry Chef

Chocolate Cake

*Layered with Bailey's Irish Crème and chocolate ganache*

Cheesecake

*Served with a raspberry coulis*

Specially Priced Wine by the Glass \$7 • Specially Priced Bottles \$25

*Ask your server for today's selections*