

SEAGAR'S

DINNER

5:30pm-10:00pm

SOUPS & SALADS

SOUP OF THE DAY <i>Chef's creative selection.</i>	\$7
CLASSIC FRENCH ONION SOUP <i>Gruyere cheese, brioche wheel, green onions.</i>	\$7
NEW ENGLAND CLAM CHOWDER <i>Celery, onions, yucon gold potatoes, roasted corn, chipotle pepper, oyster cracker.</i>	\$7.5
ORGANIC SPINACH SALAD <i>Red & yellow pear tomatoes, curly red beet & carrots, feta cheese, pomegranate vinaigrette.</i>	\$7.5
WEDGE SALAD <i>Iceberg wedge, minced tomato, green onion, crumbled bacon, blue cheese crumbles, blue cheese dressing.</i>	\$8
BABY GREEN, WALNUT & GORGONZOLA SALAD <i>Mesclun greens, candied walnuts, gorgonzola cheese, balsamic vinaigrette.</i>	\$8

APPETIZERS

TOMATO MOZZARELLA SALAD <i>Baby mozzarella, red & yellow pear tomatoes, Micro basil, scallions, parsley, white balsamic, extra virgin olive oil.</i>	\$9
CLASSIC WALDORF SALAD TOWER <i>Grilled organic chicken, celery, red & green grapes, fuji apple, belgium endives.</i>	\$9
CHICKEN QUESADILLA <i>Diced chicken, chipotle tortilla, shredded mozzarella & cheddar cheese, sour cream, guacamole, fresh chunky salsa.</i>	\$9.5
SEARED AHI TUNA CARPACCIO* <i>Pepper crusted, rare ahi tuna, watercress, pickled ginger, sesame crackers, rouille.</i>	\$10
CAJUN JUMBO SCALLOPS <i>Pan seared, cajun rubbed, jumbo sea scallops with applewood smoked bacon, fried plantain, plum sauce.</i>	\$10.5
MARYLAND CRAB & ARTICHOKE DIP <i>Maryland jumbo lump, roasted jerusalem artichokes, asiago cheese, smoked cheddar, pita chips.</i>	\$11

ENTRÉE SALADS & PASTA

AVOCADO COBB SALAD <i>Mesclun mixed green, grilled chicken, hard boiled eggs, tomato & avocado wedges, bacon bits, blue cheese crumbles, light blue cheese dressing.</i>	\$18.5	BEEF TENDERLOIN SALAD* <i>Fresh baby greens, tomatoes, cucumbers, blue cheese, grilled lean beef tenderloin, caramelized onions.</i>	\$20
TUNA NICOISE* <i>Romaine lettuce, egg, nicoise olives, roma tomatoes, french green beans, capers, fingerling potatoes, lemon oregano vinaigrette.</i>	\$19	ITALIAN CANNELLONI CHICKEN <i>Grilled chicken, ricotta cheese, sautéed spinach, topped with hearty creamy mushroom ragout.</i>	\$23
		SEAFOOD PASTA <i>Cheese ravioli, baby shrimp and bay scallops, parmesan cheese, pesto cream sauce.</i>	\$25

**In accordance with the City of Alexandria health code: consuming raw or undercooked meats, Poultry, seafood, shell-fish or eggs may increase your risk of food borne illness.
19% Gratuity will be added for parties of six or more.*

SEAGAR'S

MAIN ENTRÉES

We have selected the finest products and ingredients from the local and area market to give you the best quality food. We change our menu seasonally to offer you the fresh and variety of products, our menu is designed to accommodate your diet and pallet by using a variety of sauces, vegetables, and starches. Enjoy!

Executive Chef Jaime Barahona

BEEF, CHICKEN, FISH & MORE

Please select your choice of main dish, sauce, vegetable and starch.

Main dishes are cooked as mentioned and your choice of vegetable and starch are included in the price.

GRILLED ORGANIC CHICKEN BREAST, TARRAGON DEMI GLACE	\$25
PAN SEARED RED SNAPPER, BLACKENED, TROPICAL SALSA	\$26
BAKED CHILEAN SEA BASS, PAN SEARED, RASPBERRY BEURRE BLANC	\$31
PAN SEARED MARYLAND JUMBO LUMP CRAB CAKE, GRAIN MUSTARD SAUCE	\$30
OVEN ROASTED PORK TENDERLOIN*, WILD MUSHROOM RAGOUT	\$27.5
OSSO BUCO MILANESE*, VEGETABLE BRUNOISE	\$28.5
GRILLED LAMB LOIN*, PECAN CRUST, DIJON MUSTARD	\$30
ROASTED RIB EYE*, WILD MUSHROOM MARSALA	\$25
BLACKENED NEW YORK STEAK*, PORT DEMI GLAZE, CARAMELIZED ONIONS	\$31
GRILLED FILET MIGNON*, CLASSIC BÉARNAISE SAUCE	\$32

VEGETABLES \$5

GRILLED ASPARAGUS
GREEN BEANS ALMONDINE
VEGETABLE BRUNOISE
SAUTÉED BABY ZUCCHINI
POACHED BROCCOLI
GLAZED BABY CARROTS

STARCHES \$6

POTATO AU GRATIN
POTATO & ONION ROSTI
STEAMED JASMINE RICE
CHEESE RAVIOLI & PESTO CREAM
SAFFRON RISOTTO
BASMATI RICE PILAF

BEVERAGES

COFFEE / TEA	\$3	SODA / WATER	\$3	HOT CHOCOLATE	\$3
ESPRESSO	\$3.5	CAFÉ LATTE	\$4	CAPPUCCINO	\$4
MILLER LITE / BUD LIGHT	\$5	CORONA / HEINEKEN	\$6.5	SAMUEL ADAMS	\$5.5
COORS LITE / YUENGLING	\$5	AMSTEL LIGHT	\$5.5	HOUSE WINE	\$7

Vegetarian Dishes are available upon request

Executive Chef Jaime Barahona

Spring/Summer 11