

SEAGAR'S

LUNCH

11:30am-2:00pm

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
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

FROM THE GRILL

Choice of french fries, homemade truffle potato chips, or cole slaw.

MINI ITALIAN MELTS <i>Mortadela, capicola, smoked provolone cheese, tomato, red onion, mini ciabatta, oregano & olive tapenade.</i>	\$12.5	CHEF'S SIGNATURE TURKEY BLT <i>California avocado, smoked turkey, applewood smoked bacon, bibb lettuce, vine ripe tomatoes, wheat bread, jalapeno jack cheese.</i>	\$11.5
CARIBBEAN CHICKEN WRAP <i>Jerk-spiced chicken breast, smoked gouda cheese, tomato, micro greens, mango pepper aioli in a spinach tortilla.</i>	\$11.5	ANGUS BURGER* <i>Half pound, kaiser roll, lettuce, tomato, choice of cheese, applewood bacon.</i>	\$12
PASTRAMI MELT <i>Honey dijon mustard, caramelized onions, sour kraut, swiss cheese, stirato roll, dill pickle.</i>	\$12	CHESAPEAKE CRAB CAKE <i>Chesapeake lump crab, lettuce, tomato, old bay tartar sauce.</i>	\$13

GYRO SANDWICH \$11.5
Sliced lamb, tomatoes, parsley, onions, tzatziki sauce, wrapped in lightly grilled pita bread.

**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

ENTRÉE SALADS

ASIAN CHICKEN SALAD	\$13.5	AVOCADO COBB SALAD	\$13.5
<i>Grilled, spiced marinated chicken, mizuna lettuce, mandarin oranges marinated cucumbers, red peppers, spicy cashews, sesame vinaigrette.</i>		<i>Mesclun mixed green, grilled chicken, hard boiled eggs, tomato & avocado wedges, bacon bits, blue cheese crumbles, light blue cheese dressing.</i>	
BEEF TENDERLOIN SALAD*	\$14.5	TUNA NICOISE*	\$14.5
<i>Fresh baby greens, tomatoes, cucumbers, blue cheese, grilled lean beef tenderloin, caramelized onions.</i>		<i>Romaine lettuce, egg, nicoise olives, roma tomatoes, french green beans, capers, fingerling potatoes, lemon oregano vinaigrette.</i>	

CLASSICAL CAESAR SALAD

Crispy chopped romaine heart, parmesan disc, herb toast points, caesar dressing.

GRILLED CHICKEN	\$13	SEARED SHRIMP	\$14.5	BEEF TENDERLOIN*	\$14.5
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HEARTY MEALS

ITALIAN CANNELLONI CHICKEN	\$15	SEAFOOD PASTA	\$16.5
<i>Grilled chicken, ricotta cheese, sautéed spinach, topped with hearty creamy mushroom ragout.</i>		<i>Cheese ravioli, baby shrimp and bay scallops, parmesan cheese, pesto cream sauce.</i>	
CEDAR PLANKED RED SNAPPER	\$15.5	SEAGAR'S STEAK AND FRIES*	\$17
<i>Farm raised red snapper, blackened, tropical salsa, fingerling potatoes, spring salad mix.</i>		<i>Grilled to perfection, 6oz new york strip steak, grilled onions, mushrooms, smoked gouda, port demi glace, french fries.</i>	

FRESH BAKED GOURMET PIZZAS

DELUXE CHEESE	\$10.5	VEGETARIAN	\$12
<i>12" medium cheese pizza, mozzarella.</i>		<i>Five scrumptious veggies: onions, green peppers, mushrooms, tomatoes, black olives, cheese.</i>	
SUPREME	\$12.5	HAWAIIAN BBQ	\$12
<i>A delicious combination of 6 zesty toppings: pepperoni, beef topping, pork topping, mushrooms, onions, green peppers.</i>		<i>Diced chicken, sliced ham, bacon, pineapple, green peppers, onions.</i>	

MEAT EXTREME \$12.5

A hearty combination of 6 delicious meat toppings: pepperoni, beef topping, pork topping, italian sausage, ham, bacon.

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

Executive Chef Jaime Barahona

Spring/Summer -11