

ARTICLE ONE

AMERICAN GRILL

Appetizers		Soups and Salads	
Fried Calamari * Banana Peppers Sriracha Mayo, Kale Chips	12	Senate Bean Soup ☒ Chef's Signature Recipe	9
Chickpea Hummus ☒ Paprika, Olive Oil Warm Pita, Crisp Vegetables	10	Chef's Seasonal Soup	9
Jumbo Lump Crab Cake Cajun Remoulade, Micro Salad	16	Brussels Sprouts & Quinoa Salad ☒ Bacon, Celery, Bleu Cheese Apple Cider Vinaigrette	10
Local Cheese House Made Compote, Nuts Grilled Ciabatta, Grissini	16	Goat Cheese Salad ☒ Frisée Spinach Mix, Beets Pears, Grapes, Chestnuts Raspberry Vinaigrette	10
Lobster Mac'n'Cheese Wild Caught Lobster Butter Cracker Crumble	15	Caesar Salad Romaine, Parmesan Traditional Dressing Anchovies upon request	10

Daily Specials

Sunday	DC Brau™ Beer Can Roasted Half Chicken ☒ Ale BBQ Demi, Waffle Fries, Red Cabbage Slaw	26
Monday	Grilled Pork Chop *, Braised Greens ☒ Sweet Corn Grits, Blackberry Demi Glace	28
Tuesday	Seafood Pasta Shrimp, Mussels, Scallop, Spicy Tomato Broth	28
Wednesday	Chicken Piccata Pasta Seasonal Vegetables, Caper Cream Sauce, Grilled Lemon	24
Thursday	Herb Crusted Lamb Rack * ☒ Whipped Potatoes, Garlic Spinach, Mint Jelly	36
Friday	Sesame Seared Ahi Tuna *, Seaweed Salad Mixed Greens, Wasabi-Greek Yogurt Sauce, Tobiko	28
Saturday	Salt Crusted Prime Rib *, Seasonal Vegetables ☒ Whipped Potatoes, Au Jus, Crispy Onion Straws	34

☒ Gluten Free Vegetarian Vegan

Entrées

Pan Seared Salmon ☒ Parmesan Risotto, Wilted Arugula Sweet Chili Cream Sauce	28
Jumbo Grilled Vegetable Ravioli Kalamata Olives, Sweet Tomato Sauce	23
Bacon Wrapped Filet Mignon * ☒ Garlic Mashed Potatoes, Brussels Sprouts Truffle Madeira Hollandaise	38
Grilled Ribeye * ☒ Rosemary Truffle Fries, Mushroom Ragoût	36
Locally Caught Swordfish ☒ Sweet Corn Grits, French Beans, Herb Butter	28
Country Fried Chicken White Cheddar Mac n' Cheese, Braised Greens Butter N' Milk Biscuit	25
Maryland Crab Fettuccini <i>gluten-free noodles upon request</i> Spinach, Mushrooms, Tomatoes, Basil White Wine Cream	23

High Protein Energy

All-Natural ☒ Chicken Breast Roasted Sugar Snap Peas Stone Ground Polenta, Jus Lie	24	Warm Quinoa Salad Crispy Tofu, Roasted Carrots, Asparagus Vegetable Slaw Tomato Jus	18	Flat Iron ☒ Steak * Rosemary Red Bliss Potatoes Grilled Asparagus Syrah Demi	28
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* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server if you have food allergies. 18% gratuity will be added to parties of six or more.

All-Day Fare

All sandwiches served with your choice of side

Strauss Burger * All Natural Beef White Cheddar, Bibb Lettuce Tomato, Onion, Herb Mayo	16
DC Fire House Burger * Jalapeño Peppers Pepper Jack Cheese Sriracha Aioli, Cajun Seasoning	17
Crab Cake Sandwich Brioche Bun Old Bay Remoulade Red Cabbage Slaw	21
Cobb Salad ☒ Chicken, Bacon, Avocado Bleu Cheese, Tomato, Egg Lemon Dijon Vinaigrette	17
Maryland Crab Salad ☒ Jumbo Lump Crab, Bacon Avocado, Goat Cheese, Egg, Tomato Lemon-Dijon Vinaigrette	22

Sides	6
Sweet Corn Grits	House Salad
Roasted Vegetables	French Fries
Waffle Fries	Mac'n'Cheese
Mashed Potatoes	

Food. Thoughtfully Sourced. Carefully Served.

Our Seafood is sustainable. Our meats are naturally raised and / or hormone & antibiotic free. We do our best to support regional farmers and buy locally.

Executive Sous Chef, Alison Houston

