



WASHINGTON D.C. RESTAURANT WEEK
AUGUST 16-22 2010

APPETIZERS

- Bibb Lettuce Salad** with Herb Vinaigrette
- Iceberg Lettuce Salad** with Creamy Ranch Dressing and Bacon Bits
- Chilled Tomato Gazpacho** Extra Virgin Olive Oil, Garlic Croûtons
- Silver Queen Corn Chowder** Applewood Smoked Bacon Bits
- Chilled Virginia Fried Oysters** with Smoked Pepper Aioli
- Crispy Pork Belly** with Pickled Watermelon Rind
- Veal Terrine** with Blackberry Compote and Grilled Bread

ENTREES

- Grilled Vegetable Panini** Squash, Zucchini, Eggplant, Roasted Tomato and Bibb Salad
- Veal Saltimbocca Panini** with Prosciutto, Fontina Cheese and Sage Mayonnaise
- Grilled Chicken Sausage Sandwich** with Coleslaw
- Grilled Chicken Caesar Salad** Grilled Romaine Lettuce, Chicken Breast, Tomatoes and Croûtons
- Grilled Carolina Shrimp** with Eggplant Salad and Parsley Vinaigrette
- Sauteed Red Snapper** with Buttermilk Mashed Potatoes and Old Bay Chowder
- Sou'Wester Skillet Fried Chicken** with Coleslaw
(Proudly serving dark meat only! Kindly allow for 20 minutes of preparation)
- Chicken and Dumplings** Root Vegetables and Herb Velouté
- Sou'Wester Meatloaf** Mashed Potatoes, Haricot Verts and Smoked Pork Jus
- Prime Rib Sandwich** with Swiss Cheese "Au Jus"

DESSERTS

- Penn Farms Peach Crisp à La Mode** Brown Sugar-Oatmeal Topping
- Red Velvet Cake** Classic Southern Cake with Cream Cheese Frosting
- Sou'Wester Carrot Cake**
- Vanilla Cheesecake** with Graham Cracker Crust and Penn Farms Red Plum Compote
- Chocolate French Silk Pie** Creamy Chocolate Pie with Butter Cookie Crust

**OUR FAVORITE
WINES
By the Glass**

- Sauvignon Blanc**
Domaine Bellevue,
Touraine, France 11
- Chardonnay**
Simmonet-Febvre
Chablis, France 13
- Pinot Gris,**
Chehalem
Willamette Valley,
Oregon 12
- Rosé**
Château Pavie-Macquin,
Saint-Emilion 10
- Pinot Noir**
Daedelus Cellar,
Jezebel, Oregon 13
- Cabernet Sauvignon**
Buehler,
Napa Valley, California 16
- Malbec**
Alto Los Hormigas,
Mendoza, Argentina 10
- Tempranillo**
La Bastida
Rioja, Spain 9

**SIDES
\$5.00**

- Fried Okra
- Grilled Corn
- 3 Bean Salad with Chorizo
- Succotash
- Grilled Vegetable Shish Kebabs
- Hush Puppies with Honey Butter

Three Course Menu ♦ \$20.10
Three Course Menu to include Appetizer, Entrée and Dessert
A la carte pricing available upon request



WASHINGTON D.C. RESTAURANT WEEK

AUGUST 16-22 2010

APPETIZERS

- Bibb Lettuce Salad** with Herb Vinaigrette
- Wedge Salad** Cherry Tomatoes, Bacon Bits, Creamy Blue Cheese Dressing
- Heirloom Tomato Salad** with Grilled Red Onions and Basil
- Market Vegetable Salad** with Goat Cheese Crostinis
- Chilled Tomato Gazpacho** Extra Virgin Olive Oil, Garlic Croûtons
- Silver Queen Corn Chowder** Applewood Smoked Bacon Bits
- Crispy Sweetbread** with Creamy Grits and Pickled Watermelon Rind
- Veal Terrine** with Blackberry Compote and Grilled Bread
- Chilled Virginia Fried Oysters** with Smoked Pepper Aioli
- Crispy Pork Belly** with Sou'Wester BBQ Sauce

ENTREES

- Grilled Carolina Shrimp** with Eggplant Salad and Parsley Vinaigrette
- Chesapeake Soft Shell Crab Tempura** Summer Slaw and Basil Coulis
- Sauteed Red Snapper** with Buttermilk Mashed Potatoes and Old Bay Chowder
- Corn meal Crusted Trout** Roasted Red Bliss Potatoes and Lemon Butter Sauce
- Sou'Wester Skillet Fried Chicken** with Coleslaw
(Proudly serving dark meat only! Kindly allow for 20 minutes of preparation)
- Chicken and Dumplings** Root Vegetables and Herb Velouté
- Roasted Leg of Baby Lamb** with Summer Bean Ragoût
- Beef Prime Rib** with Scalloped Potatoes and Haricot Verts
- Grilled Veal Liver** with Caramelized Onions and Fresh Butter Beans

DESSERTS

- Penn Farms Peach Crisp à La Mode** Brown Sugar-Oatmeal Topping
- Red Velvet Cake** Classic Southern Cake with Cream Cheese Frosting
- Sou'Wester Carrot Cake**
- Vanilla Cheesecake** with Graham Cracker Crust and Penn Farms Red Plum Compote
- Chocolate French Silk Pie** Creamy Chocolate Pie with Butter Cookie Crust

SIDES

\$5.00

- Grilled Vegetable Shish Kebabs 3 Bean Salad
- Succotash Fried Okra
- Hush Puppies with Honey Butter

Three Course Menu ♦ \$35.10

Three Course Menu to include Appetizer, Entrée and Dessert

Restaurant Week Wine Flight ♦ \$23.10

Three Wines to include White, Red and Dessert
