



Alexandria's Premier Waterfront Lunch  
refined classics and riverfront energy

## \$20 Express Lunch

choice of beverage and two menu items

### Beverage

(free refills/dine in only)

Iced Tea | Coke | Diet Coke | Sprite | Ginger Ale

### Cup of Soup

Soup du Jour | Crab Bisque

### Petite Salad

#### Baby Gem

baby gem, red oak & butter lettuces, cranberries, pepitas, goat cheese, apple miso vinaigrette (v) (gf)

#### Caesar

petite romaine, lemon herb bread crisps, caesar dressing, rosemary focaccia croutons, parmesan

### Flatbread

(gfo) (available a la carte 14)

#### Garden Truffle

brie sauce, mozzarella & provolone, roasted mushrooms, caramelized onions, white truffle oil, micro basil, balsamic glaze (v)

#### Three Meat

mozzarella & provolone, tomato sauce, pepperoni, crumbled sausage, crispy bacon

#### Hot Honey Pepperoni

mozzarella & provolone, tomato sauce, pepperoni, hot honey

#### Classico

mozzarella & provolone, tomato sauce (v)

Substitutions are not permitted.

## Small Plates

chef's signature

#### Lobster & Caviar Bites 24

butter toasted brioche

#### Wood-Grilled Octopus 26

marinated red onion, greek olives, capers, olive oil (gf)

#### Thai Curry Shrimp 28

thai coconut curry sauce, charred shishito pepper, basil (gf)

#### Crispy Duck Roll 18

tart cherry, duck confit, napa cabbage, scallions, pickled carrots, asian plum demi-glace

#### Burrata 19

agave-roasted pears, arugula, pomegranate, balsamic reduction, herb butter-grilled tuscan bread (v) (gfo)

#### Short Rib Croquettes 16

caramelized onion & veal demi, smoky aioli

## For the Table

designed for sharing | best enjoyed together

#### Charcuterie Service 35

rosemary focaccia, prosciutto, genoa salami, manchego, greek olives, artisan olive oil & balsamic vinegar, grated parmesan

#### Crab Dip 23

blue crab, old bay, cheddar, cream cheese, toasted baguette (gfo)

#### Truffle Deviled Eggs (v) (gf) 14

#### Caramelized Onion Hummus 14

roasted baby carrots, cauliflower, cucumbers, radish, pomegranate seeds, crispy salted fried rosemary & garbanzo beans, grilled pita (vg) (gfo)

#### Parker House Rolls 7

smokehouse butter, sea salt (v)

v vegetarian | vg vegan | gf gluten-free | gfo available

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform your server of any allergies or dietary restrictions.

## Soup & Salads

**Soup du Jour** 12

**Tableside Crab Bisque** 16

jumbo lump crab, caviar & chives on brioche crisp

**Jula's Caesar** 14

petite romaine, focaccia croutons, parmesan, caesar dressing

**Baby Gem** 14

baby gem, red oak & butter lettuces, cranberries, pepitas, goat cheese, apple miso vinaigrette (v) (gf)

**Cobb** 19

romaine, tomato, corn, cucumber, radish, avocado, bacon, egg, blue cheese, red wine vinaigrette (gf)

**Tuna Niçoise\*** 24

asian spiced seared tuna, haricots verts, egg, olives, mustard roasted potatoes, cherry tomatoes, frisée, red wine vinaigrette (gf)

**Flat Iron Steak Salad\*** 32

grilled artichoke, fire-roasted corn, heirloom tomato, ricotta salata, arugula, fennel, corn-lime vinaigrette (gf)

*add chicken 12 | cajun shrimp 14 | scottish salmon\* 18*

## Adult Happy Meal 55

petite burger (dry aged short rib, brisket & chuck, comté, shallot-tomato marmalade, bibb lettuce) & classic fries, paired with a glass of Veuve Clicquot YL champagne

*à la carte burger & classic fries 25*

## Pasta

*add chicken 12 | cajun shrimp 14 | scottish salmon\* 18*

**Creole Shrimp Linguine** 29

andouille sausage, cajun shrimp, roasted tomatoes, parmesan, cajun garlic butter sauce, chives

**Pear & Cheese Focchi** 23

parmesan cream sauce, toasted walnuts, crispy prosciutto, parmesan, microgreens

**Rustico Tortellini** 29

italian sausage filled pasta, wild mushrooms, spinach, crumbled truffle chicken sausage, sun-dried tomatoes, truffle butter sauce

**Tagliatelle alla Bolognese** 28

slow-braised beef and pork ragù, soffritto, white wine, parmesan

## Signature Selections

**Scottish Salmon\*** 38

maple-roasted brussels sprouts, sweet potato & butternut squash ragout, pumpkin emulsion, winter citrus relish (gf)

**Olive Crusted Branzino** 39

smoked yukon gold-cauliflower velouté, blistered tomato, petite potatoes, roasted maitake mushrooms, romanesco, brown butter-caper beurre blanc, chive oil (gf)

**Sweet & Sticky Short Rib** 42

potato purée, sage honey carrots (gf)

**Petite Filet Mignon\*** 49

6 oz. filet mignon, potato purée, haricots verts (gf)

**Crispy Chicken Paillard** 26

champagne beurre blanc, linguine, simply dressed arugula

**Fish & Chips** 23

fried cod, french fries, apple fennel slaw, house remoulade

**Shrimp & Grits** 25

jim beam cream sauce, cajun shrimp, white cheddar grits (gf)  
*add chicken 12 | cajun shrimp 14 | scottish salmon\* 18*

**Heritage Chicken Pot Pie** 23

creamy vegetable filling, fresh herbs, flaky crust, side caesar or side baby gem salad

**Wild Mushroom Risotto** 30

butternut squash, spinach, apple (vg) (gf)

## Sandwiches

*choice of classic fries, petite caesar or baby gem salad*

**Chicken Parmesan Sandwich** 25

crispy chicken breast, mozzarella, parmesan, calabrian chile, roasted tomato, basil, house sugo, toasted rosemary focaccia

**Short Rib Grilled Cheese** 29

smoked cheddar, roasted tomatoes, caramelized onions, beef jus & horseradish dipping sauces, tuscan bread

**Turkey Club** 20

rosemary roasted turkey, smoked black forest bacon, lettuce, tomato, havarti, lemon dijon aioli, tuscan bread (gfo)

**Blackened Chicken Sandwich** 18

pepper jack, avocado, lettuce, tomato, onion, honey mustard, toasted brioche bun (gfo)

**Croque Monsieur** 18

ham, gruyère, bechamel, brioche  
*sunny-side up egg\* 3*