



NATIONAL HARBOR RESTAURANT WEEK

FEBRUARY 22-28, 2026

Three-Course Dinner | \$40
Excluding Tax and Gratuity

STARTER

(Choice of)

M & S MIXED GREENS SALAD

Blue Cheese Crumbles / Candied Walnuts / White Balsamic Vinaigrette

HEARTS OF ROMAINE CAESAR

Parmigiano Reggiano / Black Garlic Croutons

NEW ENGLAND CLAM CHOWDER

Clams / Potatoes / Bacon

ENTRÉE

(Choice of)

SUGAR & SPICE CEDAR ROASTED SALMON

Farro Risotto / Brussels Sprouts / Butternut
Squash Purée / Balsamic Brown Butter

STEAK AU POIVRE

Sliced Sirloin / Shallot Confit
Mashed Potatoes / Seasonal Vegetables

CRAB STUFFED SHRIMP (5 EACH)

Lemon Beurre Blanc / Seasonal Vegetables
Mashed Potatoes

SEAFOOD ALFREDO

Shrimp / Bay Scallops
Black Pepper Fettuccini / Parmesan Cream

CIDER GLAZED PORK CHOP

Roasted Brussels / Pancetta Apple Vinaigrette / Smoked Butternut Squash Purée

DESSERT

(Choice of)

FLOURLESS CHOCOLATE TRUFFLE CAKE

Salted Caramel / Whipped Cream / Heath Bar Crunch

VANILLA CRÈME BRÛLÉE

Fresh Seasonal Berries

NEW YORK CHEESECAKE

Snickerdoodle Crunch / Cinnamon Crème Anglaise

*Price does not include tax and gratuity.