



THE MONUMENT - PLATED MENU

INCLUDES NON-ALCOHOLIC BEVERAGES (COFFEE, SODA, TEA),
BREAD & BUTTER SERVICE, ONE SALAD, ONE ENTREE, ONE DESSERT

SALAD

THE GREENS - Mixed greens, cherry tomatoes, cucumber, Champagne vinaigrette
CLASSIC CAESAR - Hearts of Romaine, shaved parmesan and asiago, garlic croutons, caesar dressing
SEASONAL - Arugula, roasted beet, goat cheese, hazelnut vinaigrette

LVL III - *The Monument* - \$58.00

BEEF TENDERLOIN

Grilled tenderloin filets dressed with red wine demi, chive garlic whipped potatoes,
lowcountry green bean casserole

SEA SCALLOPS

Seared Virginia sea scallops, sweet and savory succotash,
cajun beurre blanc

LVL II - *The Winchester* - \$52.00

STEAK DIANE

Beef medallions, cracked pepper cream sauce, garlic roasted fingerling potatoes
lowcountry green bean casserole

ATLANTIC SALMON -or- COD CAKE

lemon butter sauce, garlic whipped potatoes, seasonal vegetable medley

LVL I - *The District* - \$46.00

AIRLINE CHICKEN

Roasted chicken breast and drumette dressed with tarragon velouté,
chive garlic whipped potatoes, seasonal vegetable medley

LONDON BROIL

Marinated top round broiled and cut to perfection,
garlic whipped potatoes, seasonal vegetable medley

DESSERT

SEASONAL COBBLER - Fresh fruit baked with crisp buttery crust
BANANA PUDDING - Velvety custard, Nilla cookie and crumble, fresh banana
IRISH SODA BREAD PUDDING - Sweet notes of toffee and raisin

EXECUTIVE CHEF CHRIS KENWORTHY