



# Restaurant Week Dinner



*\$38 per person*

*Call 301.839.0815  
for reservations*

141 national plaza • building e  
national harbor • maryland

FEBRUARY 1<sup>st</sup> - 8<sup>th</sup>

## appetizer

choice of one

### PIER HOUSE SALAD

Harvest blend, granny smith apples, candied walnuts, sun-dried cranberries, feta, balsamic vinaigrette

### FRESH MOZZARELLA

### MARYLAND SHE CRAB SOUP

## entrée

choice of one

### BEYOND MEAT BURGER

Meatless-plant based burger patty, daiya vegan cheddar, avocado, vegan sriracha dijonaise, lettuce, tomato, red onion, gluten free bun

### FETTUCCHINE ALFREDO

Tomatoes, spinach, cajun alfredo sauce

### HERB BUTTER ROAST CHICKEN

Roasted half chicken, green beans, homemade gravy, mashed potatoes

### MCLOONE'S MARYLAND CRAB CAKES

Couscous, asparagus, creole mustard

### SUNSET SALMON

Grilled atlantic salmon, sauteed green beans, couscous, pineapple chili glaze

### CREOLE SEAFOOD GUMBO

Ground creole spices, rich-dark seafood broth, gulf shrimp, scallops, smoked sausage, crab claws, jasmine rice, crostini

## dessert

choice of one

### RED VELVET CAKE

### CRÉME BRULÉE