

Wines By the Glass or Bottle

CHARDONNAY, COLUMBIA CREST, WASHINGTON	\$7.00	\$29.00
CHARDONNAY, KENDALL JACKSON, VINTNER'S RESERVE, CALIFORNIA	\$8.00	\$34.00
CHARDONNAY, STEELE CUVEE, CALIFORNIA	\$9.00	\$40.00
PINOT GRIGIO, DANZANTE, VENETO	\$7.00	\$29.00
SAUVIGNON BLANC, MONTEVINA, CALIFORNIA	\$7.00	\$29.00
SAUVIGNON BLANC, NOBILO, MARLBOROUGH	\$8.00	\$34.00
WHITE ZINFANDEL, BERINGER, CALIFORNIA	\$7.00	\$29.00
MERLOT, COLUMBIA CREST, TWO VINES, WASHINGTON	\$7.00	\$29.00
MERLOT, ESTANCIA, MONTEREY COUNTY	\$9.00	\$40.00
PINOT NOIR, ECHELON VINEYARDS, CALIFORNIA	\$8.00	\$34.00
PINOT NOIR, ESTANCIA, MONTEREY COUNTY	\$9.00	\$40.00
CABERNET SAUVIGNON, HOGUE CELLARS, WASHINGTON	\$7.00	\$29.00
CABERNET SAUVIGNON, BEAULIEU, SIGNET CALIFORNIA	\$9.00	\$40.00
ZINFANDEL, RANCHO ZABACO, CALIFORNIA	\$8.00	\$34.00
SHIRAZ, JACOBS CREEK, SOUTH AUSTRALIA	\$8.00	\$34.00

All Food &
Beverage Prices are
subject to a 10%
D.C. Sales Tax



Hops, Malt, Yeast & Water

16 Ounce Drafts

DOMESTIC
\$5.00

BUDWEISER, BUD LIGHT, MILLER LITE

IMPORTED/MICRO BREW
\$5.50

AMSTEL LIGHT, BASS ALE, SIERRA NEVADA PALE ALE,
GUINNESS, HEINEKEN, PILSNER URQUELL, SAM ADAMS,
YUENGLING LAGER, SEASONAL DRAFT SELECTION

Bottled Beers

DOMESTIC
\$5.25

BUDWEISER, BUD LIGHT, COORS LIGHT,
MICHELOB LIGHT, MICHELOB ULTRA, MILLER LITE, O'DOUL'S,
SMIRNOFF TWISTED RASPBERRY

IMPORTED/MICRO BREW
\$5.75

AMSTEL LIGHT, HEINEKEN LIGHT, BASS ALE, CORONA,
NEWCASTLE BROWN ALE, FOGGY BOTTOM LAGER, FOSTERS,
HEINEKEN, SAM ADAMS, SAM ADAMS LIGHT,
SIERRA NEVADA PALE ALE



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Martinis

All Martinis are \$9.95

CLASSIC MARTINI

TANQUERAY GIN CHILLED WITH A TOUCH OF DRY VERMOUTH, SHAKEN TO PERFECTION AND SERVED WITH TWO QUEEN OLIVES

COSMOPOLITAN

KETEL ONE VODKA, COINTREAU, CRANBERRY JUICE AND A DASH OF LIME JUICE. SERVED IN A CHILLED, ORANGE-ZESTED, GLASS

BLUE SKY

GREY GOOSE VODKA BLENDS WITH BLUE CURACAO TO CREATE THIS SENSATIONAL COCKTAIL. SERVED CHILLED WITH A CHERRY

HPNOTIQ

GREY GOOSE VODKA AND HPNOTIQ LIQUEUR

APPLE

STOLICHNAYA VODKA AND SOUR APPLE SCHNAPPS

ROUGE

TANQUERAY GIN AND A SPLASH OF CHAMBORD

SUNFLOWER

TANQUERAY 10 GIN, COINTREAU, PINEAPPLE JUICE AND A SPLASH OF GRENADINE

LEMON CHIFFON

STOLICHNAYA VODKA, TRIPLE SEC AND SOUR MIX

TEQUILA MOCKINGBIRD

SAUZA HORNITOS, WHITE CRÈME DE MENTHE AND LIME JUICE

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Single Malt Scotches

GLENLIVET 12 YEARS OLD \$10.25

GLENFIDDICH 12 YEARS OLD \$10.25

MACALLAN 12 YEARS OLD \$12.00

OBAN 14 YEARS OLD \$12.25

TALISKER 10 YEARS OLD \$15.00

LAGAVULIN 16 YEARS OLD \$15.00

GLENMORANGIE 18 YEARS OLD \$15.50

MACALLAN 18 YEARS OLD \$19.50

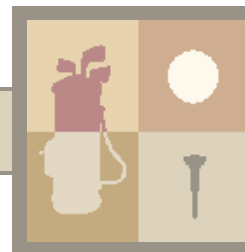
Fine Cognacs

HENNESSY V.S. \$8.25

COURVOISIER V.S.O.P. \$11.25

REMY MARTIN V.S.O.P. \$11.25

HENNESSY X.O. \$36.75



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Entree Selections

“KOBE” BEEF HAMBURGER (COOKED MEDIUM-WELL, UNLESS OTHERWISE REQUESTED)

½ LB. OF CHOICE BEEF, SERVED WITH FRIES **\$12.00**
 WITH AMERICAN, SWISS OR CHEDDAR CHEESE **\$12.50**
 WITH MELTED BLEU CHEESE AND FRIED ONIONS **\$13.00**

THE “KOBE” SOUTHWEST BURGER \$13.00

AN 8OZ BURGER WITH PANCETTA, JACK CHEESE
 AND CHIPOTLE DRESSING, SERVED WITH FRENCH FRIES

BAJA CHICKEN SANDWICH \$13.00

GRILLED BREAST OF CHICKEN, ZESTY CHIPOTLE SAUCE,
 PEPPER JACK CHEESE, BACON, GUACAMOLE, SALSA AND SOUR CREAM.
 SERVED WITH FRIES

CRAB CAKE SANDWICH \$17.95

A CRAB CAKE FRIED OR SAUTÉED ON A TOASTED ROLL,
 SERVED WITH FRIES AND FRESH FRUIT

AMERICAN CLUB SANDWICH \$11.25

MADE WITH TURKEY, HAM, BACON, SWISS CHEESE, LETTUCE, TOMATO
 AND MAYONNAISE. SERVED WITH POTATO CHIPS

DOUBLE THICK GRILLED RUEBEN \$12.75

CORNED BEEF, SWISS CHEESE, SAUERKRAUT AND THOUSAND ISLAND
 DRESSING ON RYE BREAD. SERVED WITH FRENCH FRIES

GRILLED CHICKEN CLUB \$11.25

GRILLED CHICKEN BREAST TOPPED WITH SWISS CHEESE, BACON,
 SPINACH, SLICED TOMATO AND HONEY MUSTARD

CAJUN JAMBALAYA PASTA \$20.00

SHRIMP, CHICKEN, ANDOUILLE SAUSAGE AND PEPPERS TOSSED WITH
 PENNE PASTA IN A SPICY CAJUN CREAM SAUCE

CHIPOTLE GRILLED SHRIMP SALAD \$16.00

SPICY JUMBO SHRIMP SERVED WITH A WASABI CAESAR SALAD
 SESAME PARMESAN CRISPS AND PICKLED GINGER

GRILLED CHICKEN CAESAR SALAD \$13.75

TUNA NICOISE SALAD \$16.50

FRESH TUNA GRILLED WITH FRENCH GREEN BEANS, PURPLE POTATOES
 NICOISE OLIVES, CAPER BERRIES AND TOSSED GREENS. SERVED WITH A
 HOUSE MADE NICOISE DRESSING

NEW YORK STRIP \$26.95

16 OZ. PRIME BONE-IN ANGUS, COOKED TO ORDER, WITH VEGETABLES
 AND YOUR CHOICE OF MASHED POTATOES OR A BAKED POTATO

Consuming Undercooked or Raw Meat, Poultry, Seafood,
 Shellfish or Eggs may increase your risk of Food Borne Illness

Appetizers

Buffalo Drummettes

Drummettes Coated in a Fiery Sauce
 Drizzled with Gorgonzola Sauce. Served
 with Carrot and Celery Sticks
 6 Drummettes \$8.00 12 for \$11.50

Mediterranean Drummettes

Marinated Chicken Drummettes in Lemon
 and Oregano with Tzatziki and Feta
 6 Drummettes \$8.00 12 for \$11.50

McClellan's Nachos

Layered Blue Corn Tortilla Torte with
 Chili, Chicken, Black Beans and Cheese
 8.50

Vegetarian Nachos

Nachos with Black Beans, Tomatoes,
 Green Onions, Quesadillas Cheese,
 Guacamole and Sour Cream \$7.75

McClellan's Pizza

A Ten Inch One-Topping Pizza with your
 Choice of Extra Cheese, Pepperoni,
 Onions, Ham, Barbecued Chicken,
 Peppers, Black Olives or Mushrooms
Additional Toppings \$0.75 each \$11.00

MARGHERITA

Ten Inch Pizza with Fresh Mozzarella,
 Parmesan, Basil and Sliced Tomatoes
 \$11.50

THE MEAT EXTREME

Ten Inch Pizza with Pepperoni, Chorizo
 Sausage, Bacon, Ham and Cheese \$12.00

DUCK CONFIT and GOAT CHEESE

Ten Inch Pizza with Caramelized Onions,
 Goat Cheese, Duck Confit and Black
 Beans \$12.75

THE BUFFALO CHICKEN

Ten Inch Pizza with Buffalo Chicken and
 Blue Cheese \$12.00

Fried Chicken Fingers

Spicy Chicken Tenders Drizzled with
 Honey Mustard Served with Chipotle
 Dipping Sauce
 6 Fingers \$8.25 10 for \$11.50

Buffalo Calamari

Fried calamari Tossed with Spicy
 Buffalo Sauce, Blue Cheese, Arugula
 and Pears \$8.00

Quesadillas

Grilled Flour Tortilla with Cheese,
 Onions, Tomatoes, Green Peppers and
 Black Beans
 Cheese \$7.75 Vegetable \$8.00
 Chicken \$8.50

Duck Confit Quesadillas

Moist Flavorful Duck Confit with
 Mancheago Cheese, Black Beans and
 Green Onions griddled in a Flour
 Tortillas \$9.00

Pulled Pork Quesadillas

Pulled Pork with Caramelized Onions,
 Chipotle Barbecue Sauce, Mancheago
 Cheese and Green Onions, Black
 Beans Griddled in a Flour Tortilla
 \$9.00

Death Valley Chili

A Fiery Chili made from Steak Tips
 served with Soft Flour Tortillas \$10.50

Brie en Croute

A Baby Brie filled with Cranberry Relish
 and Baked in Flaky Puff Pastry Dough.
 Served with Crostinis \$9.00

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