



Restaurant Week 2024

TABLE

50

Choose one from each course:

First Course

Crab Bisque

Maryland style crab dip

20% off all wine bottles!

New Orleans style BBQ shrimp

Commeal fried oysters or shrimp with Table 50 hot sauce

Classic Caesar salad with Parmigiano-Reggiano and garlic crostini

Mixed baby green salad with roasted red pepper and sunflower seed garnish

Second Course

Inner Harbor crab cake with julienne vegetables, white cheddar grits and Saffron, lemon beurre blanc

12 oz. Certified Angus Beef Ribeye, blue cheese cream sauce, asparagus, mashed potatoes

Southern Buttermilk Fried Chicken with mashed potatoes, collard greens, and white BBQ sauce

Cavatappi pasta with vodka tomato sauce and sweet Italian sausage

Low country shrimp and grits with Tasso ham, crab meat and white cheddar grits

Grilled Salmon over fire roasted vegetables, garlic mashed potatoes and Chicago butter sauce

Blackened tuna over crawfish and andouille risotto, asparagus garnish

Beef Stroganoff over pappardelle pasta, filet mignon tips and shiitake mushrooms

Table 50 house ground burger, Wisconsin white cheddar, charred shallot mayo, lettuce, tomato, onion and house cut fries

Third Course

Choose from one of our desserts- ask your server for our current dessert list!

There will be a \$20.00 fee for split meals

There will be an automatic gratuity of 20% for parties of five or more people

www.table50va.com