

STAGEPLATE RESTAURANT WEEK LUNCH MENU

AUGUST 12 - 17, 2019 | \$22 PER GUEST | 11AM - 3PM (LAST SEATING)

~ MIGHTY LEAF FRESH BREWED ICED TEA/SOFT DRINKS INCLUDED ~

»→ 1 | CHOOSE OUR HAND-CRAFTED SOUP OR FRESH GREEN SALAD! ←«

Today's Hand-Crafted Bistro Soup

– Chef Nelly and his culinary team hand-craft their delicious Bistro Soups from scratch daily with only the finest ingredients! Just ask your server! –

Classic Green Starter Salad

– A crisp and classic green salad featuring fresh mixed green lettuces, chopped tomatoes, cucumber and shredded carrot lightly tossed with your choice of our hand-crafted Signature Balsamic or Honey Vinaigrette

Kale & Arugula Caesar Starter Salad

– Fresh baby kale and arugula, shredded Parmesan and house-made croutons pair beautifully with our hand-crafted Caesar Dressing and if you so desire, anchovies! –
+ Anchovies | +3 +

»→ 2 | CHOOSE YOUR FAVORITE LUNCH DISH! ←«

All of our Signature Sandwiches, Angus Burgers and Gourmet Wraps are made with the finest and freshest ingredients and served with crisp, deli-style pickles and your choice of Shoestring French Fries or Mixed Greens!

The Big Daddy

– An old Irish favorite in the style of Reuben with only the finest hot and delicious deli-style corned beef piled high with melted Swiss and sauerkraut and finished with sweet and savory Russian dressing served on our Grill-Toasted Marble Rye or Gourmet Wrap –

The Half-Pint Pinky

– Tender Flat-iron steak is seasoned and grilled to perfection with layers of horseradish aioli, smoky bacon, crumbled blue cheese, baby arugula and fresh tomato and served up on our Grill-Toasted Ciabatta or Gourmet Wrap –

The Lop Lop Wrap

– A bright and beautiful Mediterranean style wrap with classic hummus, baby spinach, shredded carrot, chopped tomatoes and cucumbers lightly drizzled with our hand-crafted Signature Balsamic Vinaigrette –
+ Gourmet Wrap +

~ GOURMET WRAPS | WHITE | WHEAT | TOMATO BASIL | SPINACH HERB ~

Collette's Grilled California Chicken Club

– Perfectly seasoned and grilled chicken breast is topped with crisp bacon, fresh avocado, green leaf lettuce and tomato and finished with creamy ranch dressing and a drizzle of balsamic glaze –
+ Grill-Toasted Brioche +

*Roasted Mushroom and Swiss Burger

– Roasted Button Mushrooms and melted Swiss Cheese smother our cooked-to-order, grass-fed Black Angus Beef Burger along with fresh green leaf lettuce, tomato and red onion –
+ Grill-Toasted Brioche +

*Bacon Cheddar Burger

– Our delicious grass-fed Black Angus Beef burger is topped with apple-wood smoked bacon and melted cheddar cheese and served with a side of barbecue sauce, fresh lettuce, tomato, red onion and deli-style pickles –
+ Grill-Toasted Brioche +

»→ 3 | TREAT YOURSELF TO DESSERT OF YOUR CHOICE! ←«

GF Flourless Classic Chocolate Torte'

– This classic flourless chocolate cake is rich and delicious, yet not too heavy, and topped with an elegant ganache –

Triple Layer Chocolate Mousse Cake

– Layers of chocolate mousse and moist chocolate sponge cake with a semi-sweet chocolate ganache –

** Burgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

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