

SALACIA

PRIME SEAFOOD AND STEAKS

VIRGINIA'S ONLY AAA
4-DIAMOND STEAKHOUSE

APPETIZERS

JUMBO BACON WRAPPED SHRIMP

Three jumbo shrimp tossed in homemade Jack Daniels barbeque sauce, wrapped with applewood smoked bacon, stuffed with smoked Gouda, roasted in our hardwood oven, and served with a pickled cucumber salad **11.95**

COLOSSAL SHRIMP COCKTAIL

Poached to perfection in a court bouillon, served with horseradish cocktail sauce and lemon **11.95**

JUMBO LUMP CRAB CAKE

Broiled jumbo lump crab combined with just the right amount of seasoning and served with warm, homemade tomato jam and stoneground-mustard butter sauce **12.95**

OYSTERS

Salacia proudly serves the largest selection of fresh oysters in the region. Your server will present you with today's selections. Six oysters per order, served with a horseradish cocktail sauce and raspberry mignonette **Market Price**

CRAB-TINI

Jumbo lump crab with shredded iceberg lettuce, cucumber, tomato, and avocado **11.95**

SOUPS & SALADS

CREAMY CRAB BISQUE

This light creamy bisque is chock-full of sweet crab and finished with just a hint of aged sherry

Bowl **8.95**

SALACIA'S HOUSE SALAD

A combination of organic spring mixed and iceberg lettuces, tossed with garlic croutons, bleu cheese and choice of dressing, topped with sliced tomatoes, red onion and cucumbers **8.95**

BEEFSTEAK TOMATO & RED ONION

Juicy vine-ripened summer tomatoes layered with crisp red onions, garden-fresh basil, topped with Maytag bleu cheese, and drizzled with a balsamic vinaigrette **8.95**

WELCOME TO SALACIA.

At Salacia, we select only the very highest quality of USDA Prime beef for our steaks. The USDA designates Prime - known for its abundant marbling, ultimate tenderness and incredible flavor - to be the best of the best. Only 2% of all beef produced in America meets this level of quality. While other steakhouses may age their beef for up to two weeks, our beef is aged for a minimum of 28 days, and hand-cut in our temperature-controlled room. Our custom grill sears the steaks to lock in the corn-fed flavors. We then broil them to your specifications at a blazing 1800°F - 600 to 800 degrees higher than most other restaurants and steakhouses - making your steak the most tender, most flavorful steak you can eat. We guarantee it.

THE WEDGE SALAD

A wedge of California iceberg lettuce served with vine-ripened tomatoes, applewood smoked bacon, red onion, and choice of dressing **6.95**

SALACIA'S TABLESIDE CAESAR SALAD

Chopped hearts of romaine and garlic croutons tossed tableside with our made-to-order Caesar dressing. Serves two **14.95**

GRILLED STEAKS & CHOPS

COWBOY STEAK

20 oz. bone-in prime rib eye **37.95**

FILET MIGNON

10 oz. double-cut filet - the most tender cut of corn-fed beef we have to offer **34.95**

PRIME NEW YORK STRIP

This 16 oz. strip with full-bodied texture is a classic cut of USDA Prime beef **36.95**

GRILLED LAMB CHOPS

Colorado lamb flavored with rosemary and garlic **34.95**

WAGYU KOBE SIRLOIN

The most tender, most flavorful beef in the world. 16 oz. cut **Market Price**

MORE THAN JUST STEAKS

DOUBLE-CUT

WHITE MARBLE FARMS PORK CHOP

This premium pork is raised on Midwestern farms, and specially bred to produce a tender, juicy chop reminiscent of pork from generations past. Served with caramelized brandy apples **20.95**

SURF & TURF

6 oz. filet mignon served with a 1/2 lb. cold-water lobster tail **Market Price**

1 LB. LOBSTER TAIL

Caribbean spiny tail lobster baked in our hardwood oven and served with hot drawn butter. Seasonal availability **Market Price**

JUMBO MAINE LOBSTER

2 LBS & UP

Steamed to perfection **Market Price**

FRESH CATCH OF THE DAY

The freshest and best fish of the season, delivered daily and hand-cut in our temperature-controlled room **Market Price**

JUMBO LUMP CRAB CAKES

Broiled jumbo lump crab combined with just the right amount of seasoning, served with warm homemade tomato jam and stone-ground mustard butter sauce **25.95**

PAN-ROASTED SHENANDOAH VALLEY CHICKEN BREAST

16 oz. double breast with a hint of lemon and herbs, stuffed with Boursin cheese **19.95**

VEGETABLE-STUFFED PORTOBELLO MUSHROOM

Fresh seasonal vegetables, grilled and sautéed with fresh herbs and stuffed into a giant garlic-roasted portobello mushroom cap **17.95**

ENTRÉE COMPLEMENTS

SAUTÉED JUMBO LUMP CRAB

Served with butter, white wine, lemon and fresh parsley **11.95**

HARDWOOD-GRILLED COLOSSAL SHRIMP **11.95**

WOOD-BAKED 8 OZ. COLD WATER LOBSTER TAIL **Market Price**

SIDES

Each side serves two

- Jumbo 1 lb. baked potato (with all the fixings)
 - The season's freshest vegetables
 - Steamed broccoli
 - Grilled asparagus
 - Creamed spinach
 - Homemade mashed potatoes
 - Colossal hand-cut steak fries
- 7.95**

Add Hollandaise or Béarnaise sauce to any entrée **3.95**

Plate-sharing fee on all entrées **5**

A 19% gratuity will be added to parties of six or more