

MENU

STARTERS

SOUP OF THE DAY, OR CHICKEN CHILI Bowl \$6

CHILLED SEASONED JUMBO SHRIMP COCKTAIL Served with cocktail sauce and lemon \$14

21St AMENDMENT SAMPLER PLATTER
Fried shrimp, oysters, catfish, chicken tenders, and Tempura fried green beans
\$20

CHEESE FILLED JUMBO PRETZEL
Served with stone ground mustard
\$10

VEGETARIAN HUMMUS AND CUCUMBER SALAD
Served with baby greens and grilled pita points
\$11

CHICKEN WINGS
Your choice of fried double wings or Traditional Buffalo wings
\$12

GRILLED CHICKEN OR SMOKED TURKEY QUESADILLA
Grilled chicken breast or smoked turkey in a spinach tortilla with Monterey Jack cheese,
red and green peppers and onions.

\$14

NACHO GRANDE

Toasted tri-color tortilla chips, chili, cheese, jalapeno, black olives, sour cream and guacamole

\$12



MENU

SALADS

SHRIMP & SCALLOPS MARGARITA SALAD
Served over baby iceberg salad with a cilantro tequila vinaigrette
\$15

CRAB-CAKE OR GRILLED CHICKEN CAESAR SALAD With croutons, parmesan cheese and Caesar dressing \$14

TWENTY-FIRST SALMON SALAD

Baby greens, tomatoes, eggs and avocado topped with broiled salmon

\$15

GREEN TEA SOBA NOODLE SALAD

Your choice of grilled chicken or blackened tuna served over chilled green tea soba noodles, seasonal vegetables and Chef Felipe's buttermilk soy dressing

\$14

SHRIMP OR RIB EYE STEAK COBB SALAD
Served with romaine lettuce, crumbled blue cheese, tomatoes and eggs
\$15

C – STREET HOUSE SALAD \$7.00

DESSERTS

NEW YORK CHEESE CAKE RASPBERRY SAUCE

LOADED CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

WARM BREAD PUDDING WITH VANILLA SAUCE

\$6



MENU

SANDWICHES/ ENTREES

PASTRAMI PANINI SANDWICH

Served on Italian chiabata bread with sun-dried tomato aioli, tomatoes and Swiss cheese

ROASTED TURKEY CLUB PANINI SANDWICH

Served on Italian chiabata bread with mustard aioli, bacon, sliced tomatoes and Swiss cheese \$13

LOBSTER PANINI SANDWICH

Served on Italian chiabata bread with Cajun remoulade, grilled cucumber and tomatoes \$16

CAJUN CHICKEN PANINI SANDWICH

Served on Italian chiabata bread with garlic aioli, sliced tomatoes, hot pepper spread and mozzarella cheese

\$12

GRILLED RUBEN SANDWICH

Served on rye bread with sauerkraut, Swiss cheese and Thousand Island dressing

BAKED CAJUN SPICED CATFISH OR BAKED SALMON SANDWICH

Served on warm hoagie roll with corn relish, tomato and remoulade sauce

\$14

FRUIT AND CHEESE PLATTER

Domestic and imported cheese platter garnished with fresh fruits

\$13

GRILLED VEGETABLE PANINI

Chef's special seasoned and grilled vegetables served on Italian chiabata bread with Provolone cheese

\$12

TWENTY-FIRST CHEDDAR BURGER

Served on a Kaiser roll with lettuce, tomato, onion and pickle

\$12

A GRATUITY OF18% WILL BE ADDED FOR PARTIES OF 6 OR MORE 550 C STREET SW WASHINGTON DC 20024 | 202.479.0869