

SPECIALS

CRAB-STUFFED OYSTERS

Local VA oysters / jumbo lump crab cake filling /
panko-crusted / lemon butter / GFO / 24
– Six oysters per order –

PRIME NY STRIP*

14 oz. USDA Prime Allen Brothers Beef / grilled / roasted
garlic compound butter / goat cheese whipped potatoes /
steamed spinach / GF DFO / 60

SALMON* VELOUTÉ

Certified sustainable / grilled / sweet corn velouté / goat
cheese whipped potatoes / grilled asparagus / GF / 26

LIMONCELLO MASCARPONE CAKE

Sicilian lemon-infused sponge cake / Italian mascarpone /
European white chocolate curls / candied lemon slice /
whipped cream / V / 9

CHOCOLATE OVERLOAD

Six-layer cake / dark chocolate / chocolate frosting / 9

PALLINI LIMONCELLO

Rome, Italy / fresh / bright / sweet / 3 oz / 10

NKW WINE CLUB WINE BOTTLES OF THE MONTH

FORTUNE 1621 CHARDONNAY (2023)

Napa Valley, California / fresh / pear / lemon / citrus
blossom / hints of brioche / medium-bodied / well-balanced
/ refreshing / 12 / 30

HENDRY RANCH HRW ZINFANDEL (2020)

Napa Valley, California / aromas of cedar / spices / tea
leaves / dark berries / pepper / medium-bodied palate /
bright / fruit-driven / cocoa / 12 / 30

Espresso, cappuccino, latte, and
Americano now available!



Print your own
photo on Night
Owl, Millionaire,
or any beer!

Culinary Director – Tyler Barbaro
Beverage Director – Christine O'Flanagan
Chef de Cuisine – Desi Govan
Executive Chef – Greg Smiley
Wine Sommelier – James Auer
Registered Dietitian – Julie Barbaro