

— BRUNCH —

Available Saturday & Sunday 11am-4pm

- ENTREES -

- BUTTERMILK PANCAKES *bacon, maple syrup* 10.
EGG JOE MUFFIN *egg, bacon, cheese on english muffin* 10.
WISCONSIN CHEDDAR & CHIVE OMELET *three egg omelet* 10.
TRADITIONAL BREAKFAST *scrambled eggs, bacon, english muffin* 10.
*STEAK & EGGS *new york strip, scrambled eggs* 18.
JOE'S BENEDICT *poached eggs, english muffin, hollandaise*
Canadian Bacon 12. *Beef Tenderloin 17. Maryland Crab 16.

The above items are served with deep dish hash browns

(v) BANANA FOSTERS FRENCH TOAST *with maple rum syrup and whipped cream* 10.

CORNED BEEF HASH *sunny side up eggs, corn bread* 14.

*ROASTED ATLANTIC SALMON *sautéed spinach, basmati rice, citrus butter* 16.

TWIN MARYLAND STYLE CRAB CAKES *jumbo lump crab, french fries, coleslaw* 22.

FISH TACOS PLATTER *blackened tilapia, pico de gallo, cabbage, lettuce, flour tortilla, tomato rice, avocado-ranch* 12.5

BAKED COD *vegetables, new potatoes, lobster broth* 15.

FISH & CHIPS *crispy white fish fillet, fries, coleslaw* 13.

*SEAFOOD CAKES *shrimp, salmon, crab, lemon caper cream, garden rice* 15.

(v) EGGPLANT PARMESAN *breaded eggplant, linguini, fresh parmesan, marinara* 12.

LASAGNA *ground beef, ricotta, provolone, parmesan* 12.5

CHICKEN LOUISIANA *shrimp, peppers, onions, andouille, cajun cream over mashed potatoes* 16.

BBQ RIBS *slow roasted, french fries, coleslaw*
Half Rack 14. *Full Rack* 18.

CALIFORNIA CHICKEN *avocado, pico de gallo, monterey jack, garden rice* 12.5

COUNTRY FRIED CHICKEN *sausage gravy, mashed potatoes, broccoli, biscuit* 12.

- SANDWICHES -

- BBQ PORK 10.
FRIED BUFFALO CHICKEN 10.
GRILLED JACK CHICKEN 9.5
(v) CAPRESE PANINI 10.
MARYLAND STYLE CRAB CAKE SANDWICH 15.5
*HOUSE BURGER 10.

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To Go Menu

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— STARTERS & BAR —

Available on All Menus

- STARTERS -

*AHI TUNA *seared rare, mixed greens, wasabi, sesame ginger* 11.5

(v) FRIED EGGPLANT & GOAT CHEESE *basil pesto, balsamic reduction* 8.5

FLASH FRIED CALAMARI *onions, banana peppers, marinara, sweet chili sauce* 9.

BBQ SHRIMP *bacon-wrapped, flame-grilled, bbq drizzle* 13.

MUSSELS *white wine and spicy tomato sauté* 9.

DUCK SPRING ROLLS *roasted pulled duck, cabbage, sesame ginger* 10.

LOLLIPOP LAMB CHOPS *grilled, marinated, mint vinaigrette, feta cheese* 10.

- SOUP -

FRENCH ONION SOUP *roasted garlic croutons, melted provolone cheese* 6.

SPICY CRAB GUMBO *southern style vegetables, with jumbo lump crab & basmati rice* cup 4. bowl 6.

SOUP DU JOUR *chef's daily selection* cup 4. bowl 6.

SHRIMP & LOBSTER BISQUE cup 4. bowl 6.

- BAR FARE -

CHICKEN TENDERS *honey mustard* 9.5

(v) SPINACH-ARTICHOKE DIP *pita bread* 9.

CHICKEN QUESADILLA *cheddar cheese, onions, peppers, sour cream, pico de gallo* 9.

CHICKEN WINGS *buffalo, teriyaki or bbq, with bleu cheese dressing, celery, carrots* 12.5

(v) THREE CHEESE NACHOS *with black bean puree, jalapeño, tomato* 8.5 (chicken 2. beef 3.)

POTATO SKINS *cheddar, bacon, green onion, bbq, sour cream* 8.

(v) BAKED PRETZEL LOAVES *beer cheese* 7.5

- FLAT BREAD PIZZA - 12.00

PEPPERONI & MUSHROOM *diced gourmet pepperoni, sautéed portobello mushroom, provolone, mozzarella, marinara*

SAUSAGE, ONION & PEPPER *andouille sausage, spanish onion, fresh mozzarella, marinara*

(v) CAPRESE *fresh mozzarella, heirloom tomatoes, pesto, balsamic reduction*

– LUNCH –

Available Monday-Friday 11am-4pm

- SMALL SALADS-

Entrée size when adding:

Grilled Chicken (5.) Shrimp (7.) or *Steak (9.)

CLASSIC ICEBERG WEDGE *bacon, crumbled bleu cheese, cherry tomatoes, red onions, bleu cheese dressing* 7.

(v) GREENS & FETA *candied pecans, dried cranberries, crumbled feta cheese, spring mix, champagne vinaigrette* 8.

(v) GARDEN *sliced cucumber, cherry tomatoes, shaved carrots, onions, artisan greens, house balsamic vinaigrette* 5.5

CLASSIC CAESAR *fresh parmesan cheese, croutons, romaine lettuce* 7.

(v) BABY KALE *toasted pumpkin seeds, golden raisins, poppy seed vinaigrette* 7.

- ENTREE SALADS -

CAB *fried chicken, avocado, bacon, red onion, cucumber, cheese, tomato, mixed greens, ranch* 13.

ASIAN CHICKEN *grilled chicken, mandarin oranges, snow peas, peanuts, fried wonton strips, mixed greens, sesame ginger* 13.

CAJUN SHRIMP *roasted corn, cherry tomatoes, roasted red peppers, fried onion straws, fresh baby spinach, avocado-ranch* 15.

*GRILLED ATLANTIC SALMON *dried cranberries, candied pecans, mixed greens, champagne vinaigrette* 15.
add fried goat cheese 2. add feta cheese 1.

CHICKEN & FRESH FRUIT *grilled chicken, mixed greens, seasonal fresh fruit, poppy seed vinaigrette* 14.

- LUNCH ENTREES -

TWIN MARYLAND STYLE CRAB CAKES *jumbo lump crab, french fries, coleslaw* 22.

BBQ RIB PLATTER *slow roasted, french fries, coleslaw* 18.

(v) HALLOUMI SKEWERS *grilled cyprus halloumi cheese, fresh vegetables, pesto rice, sundried tomato marinade* 14.

*SESAME CRUSTED AHI TUNA *sesame ginger, snow peas, basmati rice* 18.

LASAGNA *ground beef, ricotta, provolone, parmesan, marinara, garlic bread* 12.5

BAKED COD *vegetables, new potatoes, lobster broth* 15.

*PETITE FILET *hand cut tenderloin, scalloped potatoes, mixed vegetables* 18.

- SANDWICHES -

All sandwiches served with french fries

Gluten Free Bread Available for 1.

BBQ PORK *slow roasted pulled pork, fried onion straws, coleslaw* 10.

FRIED BUFFALO CHICKEN *spicy buffalo sauce, bleu cheese, lettuce, tomato* 10.

GRILLED JACK CHICKEN *monterey jack cheese, bacon, lettuce, tomato* 9.5

PHILLY STEAK & CHEESE *sautéed onions, banana peppers, provolone cheese, lettuce, tomato, french baguette* 12.

(v) CAPRESE PANINI *roasted heirloom tomatoes, fresh mozzarella, basil, pesto, rosemary focaccia* 10.

CLASSIC REUBEN *corned beef, sauerkraut, swiss cheese, russian, marbled rye* 10.5

MARYLAND STYLE CRAB CAKE *lettuce, tomato, brioche bun, spicy tartar* 15.5

ULTIMATE FISH *crispy white fish, sautéed onions, cabbage slaw, american cheese, french baguette* 12.

*BBQ-BACON BISON BURGER *wisconsin cheddar, applewood smoked bacon, fried onion straws, lettuce, tomato* 14.

TURKEY BURGER *cajun seasoning, monterey jack cheese, avocado, lettuce, tomato, onions, pickle, chive aioli* 10.

*HOUSE BURGER *lettuce, tomato, onion, pickle* 10.
add cheese, bacon, mushrooms, sautéed onions .50 each
add avocado, fried egg .75 each

*ROASTED ATLANTIC SALMON *sautéed spinach, basmati rice, citrus butter* 16.

CAJUN CATFISH *over red beans and rice* 14.

CALIFORNIA CHICKEN *avocado, pico de gallo, monterey jack, garden rice* 12.5

(v) EGGPLANT PARMESAN *breaded eggplant, linguini, fresh parmesan, marinara* 12.

CHICKEN LOUISIANA *shrimp, peppers, onions, andouille, cajun cream over mashed potatoes* 16.

FISH & CHIPS *crispy white fish fillet, fries, coleslaw* 13.

FISH TACO PLATTER *blackened tilapia, pico de gallo, cabbage, lettuce, flour tortilla, tomato rice, avocado-ranch* 12.5

– DINNER –

Available Sunday-Thursday 4pm-10pm & Friday-Saturday 4pm-11pm

- SMALL SALADS-

Entrée size when adding:

Grilled Chicken (5.) Shrimp (7.) or *Steak (9.)

CLASSIC ICEBERG WEDGE *bacon, crumbled bleu cheese, cherry tomatoes, red onions, bleu cheese dressing* 7.

(v) GREENS & FETA *candied pecans, dried cranberries, crumbled feta cheese, spring mix, champagne vinaigrette* 8.

(v) GARDEN *sliced cucumber, cherry tomatoes, shaved carrots, onions, artisan greens, house balsamic vinaigrette* 5.5

CLASSIC CAESAR *fresh parmesan cheese, croutons, romaine lettuce* 7.

(v) BABY KALE *toasted pumpkin seeds, golden raisins, poppy seed vinaigrette* 7.

- ENTREE SALADS -

CAB *fried chicken, avocado, bacon, red onion, cheese, cucumber, tomato, mixed greens, ranch* 13.

ASIAN CHICKEN *grilled chicken, mandarin oranges, snow peas, peanuts, fried wonton strips, mixed greens, sesame ginger* 13.

CAJUN SHRIMP *roasted corn, cherry tomatoes, roasted red peppers, fried onion straws, fresh baby spinach, avocado-ranch* 15.

*GRILLED ATLANTIC SALMON *dried cranberries, candied pecans, mixed greens, champagne vinaigrette* 15.
add fried goat cheese 2. add feta cheese 1.

- DINNER ENTREES -

All dinner entrees are served with Garden Salad

*ROASTED ATLANTIC SALMON *sautéed spinach, basmati rice, citrus butter* 20.

FLAME GRILLED MAHI MAHI *lightly blackened, shrimp risotto* 24.

*SESAME CRUSTED AHI TUNA *sesame ginger, basmati rice, snow peas* 23.

FISH & CHIPS *crispy white fish fillet, fries, coleslaw* 17.

BAKED COD *vegetables, new potatoes, lobster broth* 19.

CAJUN CATFISH *over red beans and rice* 18.

TWIN MARYLAND STYLE CRAB CAKES *jumbo lump crab, french fries, coleslaw* 26.

PAN-SEARED SEA SCALLOPS *creamy corn polenta, lobster-ginger cream, corn salsa, roasted red peppers* 24.5

FISH TACO PLATTER *blackened tilapia, pico de gallo, cabbage, lettuce, flour tortilla, tomato rice, avocado-ranch* 15.5

LASAGNA *ground beef, ricotta, provolone, parmesan* 16.5

- SANDWICHES -

All sandwiches served with french fries

Gluten Free Bread Available for 1.

BBQ PORK *slow roasted pulled pork, fried onion straws, coleslaw* 10.

GRILLED JACK CHICKEN *monterey jack cheese, bacon, lettuce, tomato* 9.5

(v) CAPRESE PANINI *roasted heirloom tomatoes, fresh mozzarella, basil, pesto, rosemary focaccia* 10.

ULTIMATE FISH *crispy white fish, sautéed onions, cabbage slaw, american cheese, french baguette* 12.

MARYLAND STYLE CRAB CAKE *lettuce, tomato, brioche bun, spicy tartar dipping sauce* 15.5

PHILLY STEAK & CHEESE *sautéed onions, banana peppers, provolone cheese, lettuce, tomato, french baguette* 12.

TURKEY BURGER *cajun seasoning, monterey jack cheese, avocado, lettuce, tomato, onions, pickle, chive aioli* 10.

*BBQ-BACON BISON BURGER *wisconsin cheddar, applewood smoked bacon, fried onion straws, lettuce, tomato* 14.

*HOUSE BURGER *lettuce, tomato, onion, pickle* 10.
add cheese, bacon, mushrooms, sautéed onions .50 ea.
add avocado, fried egg .75 ea.

CHICKEN LOUISIANA *shrimp, peppers, onions, andouille, cajun cream, mashed potatoes* 20.

(v) HALLOUMI SKEWERS *grilled cyprus halloumi cheese, fresh vegetables, pesto rice, sundried tomato marinade* 16.

CALIFORNIA CHICKEN *avocado, pico de gallo, monterey jack, garden rice* 16.5

(v) EGGPLANT PARMESAN *breaded eggplant, linguini, fresh parmesan, marinara* 17.

*SIGNATURE PORK CHOP *mashed potatoes, seasonal vegetable* 20.

BBQ RIBS *slow roasted, french fries, coleslaw* 22.

*FILET MIGNON *center cut, bleu cheese, fried shallots, mashed potatoes, seasonal vegetable* 28.

*NEW ZEALAND LAMB CHOPS *rosemary marinade, mint vinaigrette, scalloped potatoes, seasonal vegetable* 26.

*USDA PRIME NY STRIP *scalloped potatoes, seasonal vegetable* 36.

* The Alexandria Health Department advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

(v) = Vegetarian