



Spring has SPRUNG!



APRIL BLUE PLATE ENTRÉE SPECIAL

BALSAMIC CHICKEN WITH SAUTÉED CHERRY TOMATOES AND FRIED BASIL

-AND-

ROASTED SALMON IN WHITE WINE SAUCE

SERVED ATOP ASPARAGUS GREEN PEA ORZO

GREEN BEANS WITH SAUTÉED SHALLOTS AND FRESH MINT (GF) (V)

FOCACCIA WITH HOMEMADE WHIPPED BUTTER

SALAD OF SPINACH, MESCLUN, KALE AND BABY RED OAK

TOSSED WITH SUN DRIED TOMATO, GOAT CHEESE, PARSLEY & TOASTED PINE NUTS

PAIRED WITH STRAWBERRY VINAIGRETTE (V) (GF)

LEMON TRIFLE CUPS TOPPED WITH FRESH RASPBERRY & WHIPPED CREAM (V)

\$23.50 PER PERSON, MINIMUM OF 15, NO SUBSTITUTIONS

ADDITIONAL SPECIALS

SANDWICH: CHICKEN BAHN MI WITH PICKLED DAIKON & CARROTS, CUCUMBERS, LETTUCE, CILANTRO * SRIRACHA MAYO ON SUB ROLL - \$10.50 EACH

SIDE SALAD: SHELL PASTA WITH SMOKED CHICKEN, BACON, BLEU CHEESE, SUN DRIED TOMATO & BALSAMIC VINAIGRETTE - \$4.95 PER PERSON, MINIMUM OF 8

BAR: RASPBERRY LEMON CHEESECAKE BAR

EMAIL SALES@WMILLAR.COM OR CALL 202-387-2216 TO PLACE YOUR ORDER TODAY!

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