

Luragia

SOUPS

Lobster & Corn Bisque \$8
Prosciutto ~ roasted ~ corn ~ chive

Asparagus Soup \$6
Prosciutto ~ goat cheese & mascarpone cream

APPETIZERS

Edamame \$4
Steamed ~ fleur de sel ~ lemon

Steamed Prince Edward Island Mussels with
Pernod \$9
Tomato ~ shallots ~ garlic ~ basil ~ tarragon ~ french bread
toast

Chinese Vegetable Spring Rolls \$8
Ponzu ~ spicy mustard

Fried Eastern Shore Oysters \$8
Old bay beurre blanc

Beef Tenderloin Carpaccio* \$10
Truffled egg salad ~ baby arugula ~ balsamic mustard
vinaigrette

Crispy Softshell Crab \$12
Arugula ~ orange ~ avocado ~ red wine vinaigrette ~ basil
aioli

Bigeye Tuna Tar-tini 2 Ways* \$10
Seared ~ tartare with mango, cucumber, & thai aioli ~ thai
rice salad ~ wakame ~ wontons

Crispy Fried Shrimp \$9
Sweet sesame soy ~ asian slaw with ginger ~ scallions

Stuffed Squash Blossoms \$7
Ricotta ~ mascarpone ~ goat cheese ~ port wine reduction

Slow Roasted Heirloom
Tomato Tart \$8
Local Bibb lettuce ~ sungold cherry tomatoes ~ red wine
vinaigrette ~ olives ~ caramelized onions ~ puff pastry

SALADS

“Tangled Up In Bleu” Wedge \$8
Crumbled bleu cheese dressin’ on iceberg wedge ~ cherrywood bacon ~ red onion ~ tomato ~ fried onions ~ potato
stix

Shenandoah Apple, Goat Cheese & Surry Co. Ham Salad \$9
Fig balsamic vinaigrette ~ candied pecans ~ red onion ~ field greens

“Focus Your Chi” With Grilled Shrimp \$10
Sweet & sour soba noodle salad ~ shiitake ~ carrots ~ peas ~ bean sprouts ~ cilantro ~ basil ~ scallion ~ toasted
almonds ~ wonton slivers ~ Mango

Roasted Red & Golden Beet Salad \$9
Mixed field greens ~ citrus tarragon vinaigrette ~ goat cheese ~ pancetta ~ candied pecans

Molten Mozzarella & Tomato Bruschetta Salad \$8
Housemade mozzarella ~ Zucchini ~ sweet corn ~ arugula ~ toasted baguette ~ roasted tomato vinaigrette ~
stravecchio

Eurasia House Salad \$5
English cucumber ~ red onion ~ carrots ~ tomato ~ sprouts

Add tuna \$8/tenderloin \$8/shrimp \$7/chicken \$5/fried oysters \$5
Bread is served upon request only



SIDES



Lobster "Mac & Cheese"

\$10

Sweet Potato Fries \$5

Jalapeño & Cheddar Spoon

Bread

\$5

Smoked Gouda Grit Cake

\$4

Sauteed Spinach \$5

Grilled Asparagus \$5

Truffled Egg Salad \$3

SUBSTITUTIONS \$2 (EXCLUDES

Lobster "Mac & Cheese")



SANDWICHES



"The Real Deal" Tenderloin Cheeseburger* \$10

House ground half pounder ~ crispy onions ~ choice of cheese

Chicken, Pear & Brie Panini \$8

Petite arugula ~ red onion marmalade ~ creamy mango dressing

Buttermilk Fried Chicken Ciabatta \$8

Cucumbers ~ bacon ~ basil-buttermilk dressing ~ red onion

Mediterranean Lamb in Spinach Wrap \$9

Pan-seared leg of lamb ~ creamy dill vinaigrette ~ feta ~ kalamata olive ~ european cucumber ~ tomato ~ red onion ~ artichokes ~ carrot ~ romaine chiffonade

Sweet & Smokey BBQ Yellowfin Tuna Melt* \$9

Cheddar ~ applewood smoked bacon ~ fried onions ~ kaiser

Prime Rib Panini \$9

Roquefort blue cheese ~ horseradish cream sauce ~ caramelized onions ~ roasted red peppers

Fried Green Tomato Sandwich \$8

Ciabatta ~ mozzarella ~ chipotle aioli ~ romaine ~ basil



ENTREES



Pan Roasted Chicken \$19

Jus rossini ~ parmesan potato puree ~ green beans

Grilled 8oz Beef Tenderloin* \$25

Jalapeño & Cheddar spoon bread ~ grilled asparagus ~ shallot & corn cream sauce

Maine Lobster "Mac & Cheese" \$24

Tempura lobster tail ~ claw & knuckle meat ~ raspberry ale aged cheddar ~ cavatappi pasta ~ cherrywood smoked bacon ~ peas ~ local pea tendrils ~ balsamic reducton

Fire Roasted Vegetable Lasagna \$19

House made spinach pasta ~ grilled zucchini ~ squash ~ onions ~ red peppers ~ Sonoma county goat cheese ~ basil ~ baby arugula salad

Sautéed Shrimp & Smoked Gouda Stone Grit Cake \$20

Surry county sausage ~ roasted red peppers ~ basil ~ old bay butter

East Coast Bouillabaisse \$23

Tomato with saffron, fennel, & orange broth ~ garlic ~ fresh fish ~ PEI mussels ~ eastern shore clams ~ shrimp ~ lobster ~ blue crab ~ baguette

Off the Hook "Rockafella" \$24

Daily catch ~ fried oysters ~ creamed spinach with fontina cheese ~ cherrywood smoked bacon ~ stravecchio ~ mashers

Fine Swine* \$18

Sugar cane glazed pork tenderloin ~ caramelized onion & brown butter polenta cake ~ heart of palm salad

Pan-seared Bigeye Tuna* \$23

Fried green tomatoes ~ paddy pan squash ~ oyster mushrooms ~ red pepper coulis

Grilled Rack of Lamb * \$27

Mediterranean Couscous ~ romesco sauce ~ grilled eggplant

Eurasia Café takes great pride in utilizing products from regional & local purveyors.

*Some items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



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