FIRST BITES

SPICY AVOCADO DIP 10 diced avocado, tomato, scallions, cilantro, ialapeno, with tortilla chips and house made salsa

CRAB CAKES 14 iumbo lump crab. ASADO aioli

CRISPY CALAMARI 10 sweet chili sauce, ASADO aioli

SHRIMP MARTINI 12 iumbo shrimp, cocktail sauce

WILD MUSHROOM RAVIOLI 9 tomato basil coulis

SOUPS & SMALL GREENS

CRAB BISQUE cup 6 bowl 8 prepared with white wine and cream

SOUP DU JOUR cup 5 bowl 7 farmers market chef selection

CRISP WEDGE 7 iceberg, vine ripened tomato. blue cheese, bacon

CAPRESE SALAD 9 tomato, mozzarella, balsamic glaze, fresh basil

BEVERAGES

TFA 4 regular or decaffeinated

COFFFF 4 regular or decaffeinated

SODA 2.5

ORANGE JUICE 4

APPLE JUICE 4

AFTER FIVE

AFTER FIVE entrées are served with house salad, signature au gratin potatoes and vegetables of the day (except for the pasta and rice dishes) substitue caesar salad for house salad 2

SEA

IO POTATO and HERBS CRUSTED SALMON* 23 crusted with potato crumbs and fresh herbs

TILAPIA GRENOBLOISE* 18 capers, lemon confetti, parsley with a brown butter sauce

SADO BRASSERIE SHRIMP 20 jumbo shrimp, tomato basil sauce, broccoli, whole grain spaghetti

TEQUILA CILANTRO SHRIMP 25 iumbo shrimp, tequila marinade. on a bed of cilantro rice

FISH TACOS 18 blackened tilapia, flour tortillas, avocado, housemade salsa, cabbage

FROM THE GRILL

served with a side of chimichurri sauce

AMERICAN MIX GRILL 26 BEEF - CHICKEN -LAMB - BRATWURST tomato, onion, bell pepper

BEEF TENDERLOIN* 28 6 oz

RIB EYE* .34 14 oz

NY STRIP LOIN* 32 10 oz

LAND

VEGETABLES MIXED GRILL 16 kebab of grilled bell pepper, onion, potato, squash, mushroom, zucchini, tomato, served with cilantro rice. grilled corn cob. and chimichurri sauce

CHAR-BROILED PAILLARD of CHICKEN 16 grilled tomato salsa

napa valley BEEF SHORT RIB* 29 cabernet sauce, pappardelle pasta

LAMB SHANK OSSO BUCCO 28 braised, served with vegetable mirepoix

PASTA PRIMAVERA 15 farm fresh vegetables, basil marinara, choice of linguini or pappardelle

SIDES

SAUTÉED MUSHROOM 3

CREAMED SPINACH 4

STEAMED BROCOLINI 4 (for vegetarians)

FRENCH FRIES 3

AU GRATIN POTATO 4

STEAMED ASPARAGUS 5

SAUTÉED ASPARAGUS 5

BURGERS & SANDWICHES

All ASADO sandwiches are served with choice of French fries, housemade potato chips, or assorted fresh fruits, except for quesadilla

ASADO BURGER* 14 8 oz angus, ASADO aioli, lettuce, tomato, pico, avocado, pepperjack cheese

THE BURGER* 12 8 oz. angus, lettuce, tomato, purple onion add cheese .75 add bacon 1

CRAB CAKE 16 lettuce, tomato, ASADO aioli, brioche bun

GRILLED CHICKEN 12 flame grilled, avocado, pepper jack cheese, ASADO aioli

TURKEY CLUB 13 roasted turkey, cheddar cheese, lettuce, tomato, bacon, mayonnaise, served on sourdough

CHEESE QUESADILLA 9 Grilled tomato salsa, sour cream, housemade guacamole add chicken 4 shrimp 6

ENTREE SALADS

AVOCADO and CHICKEN 12 avocado half-filled with fresh chicken salad, garnished with pepperoncini, half boiled egg, olive slices, potato chips

SOUTHWESTERN STEAK 16 grilled sliced tenderloin, romaine. roasted corn. black beans, avocado, cilantro dressing

GREEK 13 grilled chicken breast, romaine lettuce. feta cheese, onion, low-fat Italian dressing

LARGE CAESAR 9 romaine lettuce, shaved parmesan, croutons, tossed with house made creamy caesar dressing with chicken 14 with shrimp or salmon 16

Tax and gratuity additional. Parties of 6 or more are subject to 18% service charge.

BELTSVILLE · MARYLAND

SPECIALTY COFFEES CAPPUCCINO or LATTE 5