

# Eurasia

## SOUPS

- Hot & Sour Soup.....\$5  
Carrot~ tofu~ shiitake~ chicken~ scallions~ cilantro
- Hatteras Style Clam Chowder.....\$8  
Hushpuppy~ middleneck clams~ smoked bacon

## APPETIZERS

- Edamame.....\$4  
Steamed~ fleur de sel~ lemon
- Seared Tuna On Thai Rice Salad.....\$9  
Peas~ shiitakes~ cilantro~ pickled celery with ginger
- Chinese Vegetable Spring Rolls.....\$7  
Ponzu~ spicy mustard
- Fried Eastern Shore Oysters.....\$8  
Old bay beurre blanc
- Beef Tenderloin Carpaccio\*.....\$10  
Truffled egg salad~ baby arugula~ balsamic mustard vinaigrette
- Salmon & Crepes.....\$9  
Corn and scallion crepes~ chive crème fraiche~ dill cured
- Spicy Bigeye Tuna Tar-tini\*.....\$10  
Mango~ cucumber~ avocado~ wakame salad~ wontons
- Pan Seared Pork & Shrimp Potstickers.....\$8  
Ponzu
- Crispy Fried Shrimp.....\$9  
Sweet sesame soy~ asian slaw with ginger~ scallions

## 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 & Prosciutto Salad .....\$9  
Fig balsamic vinaigrette~ candied pecans~ red onion
- Grilled Shrimp Salad .....\$10  
Farfalle pasta~ green beans~ sweet peas~ ricotta salata
- Grilled Romaine Caesar.....\$7  
Wisconsin parmesan~ zesty puff pastry curls
- Molten Mozzarella & Tomato Bruschetta.....\$8  
Housemade mozzarella~ Zucchini~ sweet corn~ surry county country ham~ arugula~  
sourdough~ 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 \$7



## SANDWICHES



House Ground Tenderloin Cheeseburger on Kaiser*	\$10
Half pounder~ crispy onions~ choice of cheese	
Chicken, Pear & Brie Sandwich	\$8
Petite arugula~ red onion marmalade~ ciabatta	
Buttermilk Fried Chicken Ciabatta	\$8
Cucumbers~ bacon~ basil-buttermilk dressing~ red onion	
Hollywood's Cobb Wrap	\$9
Smoked turkey~ bacon~ hard egg~ bleu & cheddar cheese~ avocado~ tomato~ greens~ scallion~ red wine vinaigrette	
BBQ Yellowfin Tuna Melt*	\$9
Cheddar~ applewood smoked bacon~ fried onions~ kaiser	
Grilled Steak & Cheese Ciabatta*	\$8
Roasted cremini mushrooms & sautéed onions~ housemade worcestershire~ fried onions	



## ENTREES



Pan Roasted Chicken	\$16
Jus rossini~ parmesan potato puree~ green beans	
Grilled 8oz Beef Tenderloin*	\$24
Toasted sesame & soy hollandaise~ asian vegetable sauté~ wasabi mashed potatoes~ crushed hubb's peanuts~ daikon radish sprouts	
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	
Grilled U-10 Scallops*	\$26
Sweet tomato jam~ sonoma county goat cheese mash~ arugula	
Sautéed Shrimp & Smoked Gouda Stone Grit Cake	\$20
Surry county sausage~ roasted red peppers~ basil~ old bay butter	
Asian Style Spare Rib	\$17
Japanese Horseradish mashers~ vegetable stir fry	
Off the Hook "Rockafella"	\$24
Daily catch~ fried oysters~ creamed spinach with fontina cheese~ cherrywood smoked bacon~ stravecchio~ mashers	
Fine Swine*	\$18
Dad's recipe~ grilled pork tenderloin~ tempura broccolini~ fried rice~ pineapple~ shiitake~ peas~ crushed Virginia peanuts	
"Sympathy For The Devil"	\$20
Fried Shrimp~ sauce diable~ n.c. corn relish~ baby arugula~ laura chenel goat cheese mashed potatoes	
Pan Seared Bigeye Tuna*	\$23
Beurre blanc~ sweet corn & crab risotto~ prosciutto curls~ broccolini~ stravecchio	



## SIDES



Lobster Claw "Mac & Cheese" \$10/ Sweet Potato Fries \$5  
 Asian Slaw \$3/ Smoked Gouda Grit Cake \$4/ Sauteed Spinach \$5  
 Broccolini \$5/ Goat Cheese Risotto \$6/ Truffled Egg Salad \$3  
 SUBSTITUTIONS \$2 (EXCLUDES Lobster "Mac & Cheese")

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.

 **DESERTS** 

- Triple Chocolate Mousse Torte**..... \$7  
White, Milk, and Dark Chocolate~ Almond Sponge Cake~ Ganache~ Raspberry Coulis
- Harvest Moon Pumpkin Spice Brulee**.....\$7  
Toasted Housemade Marshmallow~ Pumpkin Seed Tuille
- County Fair Caramel Appple Fritters a la Mode** .....\$7  
Cinnamon Caramel~ Housemade Vanilla Ice Cream
- Bananas Foster Cheesecake** .....\$7  
Cinnamon Cookie Crust~ Rum Caramel Sauce~ Caramel Ice Cream~ Bruleed Bananas
- Mango Mousse Bomb** .....\$7  
Snow Pudding~ Brown Butter Tuille~ Tropical Anglaise
- House Made Ice Cream** .....\$3  
fantastic flavors change daily
- House Made Sorbet** .....\$3  
fantastic flavors change daily

 **DESERT COCKTAILS** 

- Orange Brulee**.....\$10  
Grand Marnier, Amaretto, Bailey's Irish Cream
- Choco-Nana Martini**.....\$8  
Godiva Liqueur, Stoli Vanilla, Banana Liqueur
- Grasshopper**.....\$7  
White Crème de Cacao, Crème de Menthe, Cream
- Toasted Almond**.....\$8  
Amaretto, Coffee Liqueur, Cream
- Chocolate Covered Coffee Bean**.....\$9  
Van gogh double espresso vodka, Godiva liqueur, Cream
- Tropical martini**.....\$9  
Vanilla vodka, Malibu, Pineapple juice
- Key Lime Martini**.....\$10  
KeKe Beach Liqueur, Stoli Vanilla, Fresh Lime Juice

 **DESERT WINES** 

- Chateau Les Grands Terres**.....\$6  
Cadillac, France
- Mer Soleil Late Harvest Viognier**.....\$10  
Santa Lucia Highlands, California
- Grahams 20 year Tawny Port**.....\$8  
Portugal