

# Chef Valerie Specialty Entrées

## From the Sea

### Orange Roughy

*Orange roughy baked in white wine and herbs  
Served with Rice Pilaf & Asparagus  
\$ 65.00*

### Fried Shrimp

*Tiger shrimp breaded and fried  
Served with House Salad & Lo Mien Noodles  
\$ 72.00*

### Seafood Chowder

*A white creamy chowder with fresh seafood  
Served with Salad  
\$ 65.00*

### Shrimp Creole

*Shrimp sautéed w' peppers, onions, mushrooms and robust marinara  
Served with Rice Pilaf  
\$ 72.00*

### Baked Salmon

*Baked salmon garnished w' béarnaise sauce  
Served with Red Bliss Potatoes & Asparagus  
\$ 75.00*

### Salmon Teriyaki

*Salmon marinated in teriyaki glaze  
Served with Stir fry Vegetables & Rice Pilaf  
\$ 75.00*

### Sole Almandine

*Lemon sole sautéed with almonds and lemon butter  
Served with Rice Pilaf & Squash Medley  
\$ 90.00*

### Shrimp Scampi

*16 pieces of tiger shrimp broiled in garlic, wine, & butter sauce  
Served with Rice Pilaf & Asparagus  
\$ 80.00*

**All meals listed are 4 servings each**



Southwest Washington, D.C.  
[chefvalerie@msn.com](mailto:chefvalerie@msn.com)

(202) 636-4300 (phone)  
(202) 636-4336 (fax)

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