



# Private Dining

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# Dinner Menu 1

**\$29.95 per person**

includes unlimited coffee, tea and fountain sodas

Select: 1 salad, 3 entrees, 1 dessert

## **SALAD SELECTIONS**

### **Garden Salad**

mixed greens, grape tomatoes, cucumbers, carrots, shaved red onions,  
garlic croutons, champagne vinaigrette

### **Caesar Salad**

romaine, creamy garlic dressing, garlic croutons, parmesan

## **ENTREE SELECTIONS**

### **Joe's All-American**

burger house-ground prime double smashed beef patties, American  
cheese, shredded iceberg, Russian dressing, onion-brioche bun,  
pickles, skin-on fries

### **Beer Battered Fish & Chips**

Atlantic cod, skin-on fries, creole slaw, lemon, tartar sauce

### **Simply Grilled Chicken**

Chicken breast, roasted tomato-dill butter, garlic-buttermilk mashed  
potatoes, asparagus

### **Vegan Chorizo Tacos**

impossible chorizo, pico de gallo, vegan cheddar, cilantro, corn  
tortillas, skin-on fries

## **DESSERT**

### **WARM APPLE CRUMBLE**

granny smith apples, brown sugar, cinnamon, vanilla ice cream

# Dinner Menu 2

**\$36.95 per person**

includes unlimited coffee, tea and fountain sodas

Select: 1 starter, 1 salad, 4 entrees

## STARTERS TO SHARE

### Hot Beer Cheese

golden lager, soft pretzels

### Roasted Garlic Hummus

house made, smoked paprika, warm pita

### House Made Onion Rings

panko breadcrumbs, blackened ranch dressing

### Sweet Potato Tots

hot honey, bacon, pecans, green onions

## SALAD SELECTIONS

### Garden Salad

mixed greens, grape tomatoes, cucumbers, carrots, shaved red onions, garlic croutons, champagne vinaigrette

### Caesar Salad

romaine, creamy garlic dressing, garlic croutons, parmesan

## ENTREE SELECTIONS

### Joe's All-American Burger

house-ground prime double smashed beef patties, American cheese, shredded iceberg, Russian dressing, onion-brioche bun, pickles, skin-on fries

### Beer Battered Fish & Chips

Atlantic cod, skin-on fries, creole slaw, lemon, tartar sauce

### Joe's Favorite Spirale & Chicken

pan fried chicken breast, house made pasta, baby spinach, sun dried tomatoes, parmesan cream

### Chicken Louisiana

shrimp, andouille sausage, peppers, onions, cajun cream sauce, basmati rice

### Half Rack Baby back ribs

spice rubbed, slow cooked & char grilled, old no. 7 bbq sauce, skin-on fries

### Vegan Chorizo Tacos

impossible chorizo, pico de gallo, vegan cheddar, cilantro, corn tortillas, skin-on fries

# Dinner Menu 3

**\$56.95 per person**

includes unlimited coffee, tea and fountain sodas

Select: 2 starters, 1 salad, 4 entrees, 1 dessert

## STARTERS TO SHARE

### **Roasted Garlic Hummus**

house made, smoked paprika,  
warm pita

### **DC Chili-cheese Fries**

dc-style chili, beer cheese, half  
smoke sausage, pickled onions,  
blackened ranch

### **Sweet Potato Tots**

hot honey, bacon, pecans,  
green onions

### **Cuban Sliders**

dijonnaise, pickles, swiss cheese,  
capicola, salami, braised pork, mojo  
sauce

### **Wings**

house buffalo sauce, blue cheese or  
ranch, celery, carrots

### **Hot Beer Cheese**

golden lager, soft pretzels

## SALAD SELECTIONS

### **Garden Salad**

mixed greens, grape tomatoes,  
cucumbers, carrots, shaved red  
onions, garlic croutons,  
champagne vinaigrette

### **Caesar Salad**

romaine, creamy garlic dressing, garlic  
croutons, parmesan

## ENTREE SELECTIONS

### **45-day Aged Filet Mignon**

crispy smashed garlic-parmesan  
potatoes, red wine-shallot demi-glace,  
asparagus

### **Pan Roasted Salmon**

roasted tomato-dill butter, green  
beans, crispy smashed garlic-  
parmesan potatoes, fresh herbs

### **Joe's Favorite Spirale & Chicken**

pan fried chicken breast, house made  
pasta, baby spinach, sun dried  
tomatoes, parmesan cream

### **Chicken Louisiana**

shrimp, andouille sausage, peppers,  
onions, cajun cream sauce, basmati rice

### **Full Rack Baby back ribs**

spice rubbed, slow cooked & char  
grilled, old no. 7 bbq sauce, skin-on fries

### **60-day 12 oz Prime NY Strip**

garlic-buttermilk mashed potatoes,  
sautéed green beans, béarnaise butter

### **Vegan Chorizo Tacos**

impossible chorizo, pico de gallo, vegan  
cheddar, cilantro, corn tortillas,  
skin-on fries

## DESSERT SELECTIONS

**WARM APPLE CRUMBLE | PEANUT BUTTER PIE | TEN-LAYER CHOCOLATE CAKE**



# Business Lunch Menu

**\$17.95 per person**

includes unlimited coffee, tea and fountain sodas

Select: 3 entrees

## ENTREE SELECTIONS

### Grilled Chicken Sandwich

applewood smoked bacon, lettuce, tomatoes, Swiss cheese, chipotle aioli, potato bun

### Joe's Turkey & Ham Club

roasted turkey breast, pit ham, bacon, cheddar, lettuce, tomato, mayo, thick cut toast

### Southern Fried Chicken

salad iceberg & romaine, grape tomatoes, bacon, cheddar, red onions, hard boiled egg, honey-mustard & house made ranch

### Joe's All-American Burger

house-ground prime double smashed beef patties, American cheese, shredded iceberg, Russian dressing, onion-brioche bun, pickles

### Vegan Chorizo Tacos

impossible chorizo, pico de gallo, vegan cheddar, cilantro, corn tortillas

### Buffalo Chicken Sandwich

crispy breaded chicken thigh, JTR buffalo sauce, blue cheese ranch, tomato, shredded lettuce, potato bun

# Premium Lunch Menu

**\$24.95 per person**

includes unlimited coffee, tea and fountain sodas

Select: 1 starter, 4 entrees

## STARTERS TO SHARE

**Hot Beer Cheese | Roasted Garlic Hummus | Onion Rings | Sweet Potato Tots**

## ENTREE SELECTIONS

### Joe's Turkey & Ham Club

roasted turkey breast, pit ham, bacon, cheddar, lettuce, tomato, mayo, thick cut toast

### Southern Fried Chicken

salad iceberg & romaine, grape tomatoes, bacon, cheddar, red onions, hard boiled egg, honey-mustard & house made ranch

### Corned Beef Reuben

house made corned beef, sauerkraut, swiss cheese, russian dressing

### Joe's All-American Burger

house-ground prime double smashed beef patties, American cheese, shredded iceberg, Russian dressing, onion-brioche bun, pickles

### Blackened Fish Sandwich

lettuce, tomato, chipotle aioli

### Buffalo Chicken Sandwich

crispy breaded chicken thigh, JTR buffalo sauce, blue cheese ranch, tomato, shredded lettuce, potato bun

# Brunch Menu

**\$24.95 per person**

includes unlimited coffee, tea and fountain sodas

Select: 1 starter, 4 entrees

## STARTERS TO SHARE

**Warm Giant Cinnamon Roll | Apple-Cinnamon Donuts**

## ENTREE SELECTIONS

### QUARTERBACK SCRAMBLE

3 scrambled eggs, roasted mushrooms, pecan wood smoked bacon, peppers, onions, crispy smashed garlic-parmesan potatoes, marble rye toast

### BUTTERMILK MALTED WAFFLE

choice of vanilla, blueberry, or chocolate chip with maple syrup and whipped butter

### CORNED BEEF HASH

house made corned beef, red potatoes, caramelized onions, green onions, 2 sunny side up eggs

### SMASHED AVOCADO

fried egg, pickled onions, marinated tomatoes, herbs, chipotle aioli, marble rye toast

### FRIED CHICKEN BISCUIT

hot sauce marinated chicken thigh, sharp white cheddar, thick cut bacon, hot honey, crispy smashed garlic-parmesan potatoes

### JOE'S BREAKFAST

two scrambled eggs, sausage patty, smashed garlic parmesan potatoes, marble rye toast

# Brunch Buffet

**\$28.95 per person**

includes unlimited coffee, tea and fountain sodas

Select: 1 salad, 3 entrees, 2 sides

## **SALAD SELECTIONS**

### **Garden Salad**

mixed greens, grape tomatoes, cucumbers, carrots, shaved red onions,  
garlic croutons, champagne vinaigrette

### **Caesar Salad**

romaine, creamy garlic dressing, garlic croutons, parmesan

## **ENTREE SELECTIONS**

### **QUARTERBACK SCRAMBLE**

3 scrambled eggs, roasted mushrooms, pecan wood smoked bacon, peppers,  
onions, crispy smashed garlic-parmesan potatoes, marble rye toast

### **WAFFLES WITH ASSORTED TOPPINGS**

vanilla, blueberry, or chocolate chip with maple syrup and whipped butter

### **CORNED BEEF HASH**

house made corned beef, red potatoes, caramelized onions, green onions,  
scrambled eggs

### **FRIED CHICKEN BISCUIT**

hot sauce marinated chicken thigh, sharp white cheddar, thick cut bacon, hot  
honey, crispy smashed garlic-parmesan potatoes

### **SMASHED AVOCADO**

scrambled eggs, pickled onions, marinated tomatoes, herbs, chipotle aioli,  
marble rye toast

## **SIDES**

### **GRILLED SAUSAGE PATTIES**

### **THICK CUT APPLEWOOD SMOKED BACON**

### **CRISPY SMASHED GARLIC-PARMESAN POTATOES**

### **SEASONAL FRUIT**

# Classic Buffet

**\$49.95 per person**

includes unlimited coffee, tea and fountain sodas

Select: 1 salad, 2 entrees, 2 sides, 1 dessert

## **SALAD SELECTIONS**

### **Garden Salad**

mixed greens, grape tomatoes, cucumbers, carrots, shaved red onions,  
garlic croutons, champagne vinaigrette

### **Caesar Salad**

romaine, creamy garlic dressing, garlic croutons, parmesan

## **ENTREE SELECTIONS**

### **PAN ROASTED SALMON**

roasted tomato-dill butter

### **HERB ROASTED CHICKEN**

lemon-rosemary butter

### **SPIRALE PASTA & CHICKEN**

pan fried chicken breast, house made pasta, baby spinach, sun dried  
tomatoes, parmesan cream

### **CHICKEN LOUISIANA**

shrimp, andouille sausage, peppers, onions, cajun cream  
sauce, basmati rice

## **SIDE SELECTIONS**

### **GARLIC GREEN BEANS**

### **SPIRALE WITH GARLIC CREAM SAUCE**

### **CRISPY SMASHED GARLIC-PARMESAN POTATOES**

### **SEASONAL FRUIT**

## **DESSERT SELECTIONS**

### **WARM APPLE CRUMBLE**

granny smith apples, brown sugar, cinnamon, vanilla ice cream

### **PEANUT BUTTER PIE**

chocolate crumb crust, chantilly cream, chocolate sauce, toasted peanuts

### **TEN-LAYER CHOCOLATE CAKE**

dark chocolate pearls, chantilly cream



# Premium Buffet

**\$64.95 per person**

includes unlimited coffee, tea and fountain sodas

Select: 1 starter, 1 salad, 2 entrees, 2 sides, 1 dessert

## STARTERS TO SHARE

**Hot Beer Cheese | Roasted Garlic Hummus | Cuban Sliders | Chicken Wings**

## SALAD SELECTIONS

### Garden Salad

mixed greens, grape tomatoes, cucumbers, carrots, shaved red onions, garlic croutons, champagne vinaigrette

### Caesar Salad

romaine, creamy garlic dressing, garlic croutons, parmesan

## ENTREE SELECTIONS

### PAN ROASTED SALMON

roasted tomato-dill butter

### HERB ROASTED CHICKEN

lemon-rosemary butter

### SLICED TENDERLOIN

red wine shallot demi-glaze

### SPIRALE PASTA & CHICKEN

pan fried chicken breast, house made pasta, baby spinach, sun dried tomatoes, parmesan cream

### CHICKEN LOUISIANA

shrimp, andouille sausage, peppers, onions, cajun cream sauce, basmati rice

### BABY BACK RIBS

spice rubbed, slow cooked & char grilled, old no. 7 bbq sauce

## SIDE SELECTIONS

### GARLIC GREEN BEANS

### SPIRALE WITH GARLIC CREAM SAUCE

### CRISPY SMASHED GARLIC-PARMESAN POTATOES

### GRILLED ASPARAGUS

## DESSERT SELECTIONS

### WARM APPLE CRUMBLE

granny smith apples, brown sugar, cinnamon, vanilla ice cream

### PEANUT BUTTER PIE

chocolate crumb crust, chantilly cream, chocolate sauce, toasted peanuts

### TEN-LAYER CHOCOLATE CAKE

dark chocolate pearls, chantilly cream



## *Add Dessert to Any Menu*

**\$5 per person | select one**

### **WARM APPLE CRUMBLE**

granny smith apples, brown sugar, cinnamon, vanilla ice cream

### **PEANUT BUTTER PIE**

chocolate crumb crust, chantilly cream, chocolate sauce,  
toasted peanuts

### **TEN-LAYER CHOCOLATE CAKE**

dark chocolate pearls, chantilly cream

## *Add Steak to Any Menu*

**\$15 per person | select 1**

### **60 DAY 12oz PRIME NY STRIP**

garlic-buttermilk mashed potatoes, sautéed green beans,  
béarnaise butter

### **45 DAY AGED FILET MIGNON**

crispy smashed garlic-parmesan potatoes, red wine-shallot  
demi-glace, asparagus

# Cocktail Reception

appetizer buffet refilled as needed for up to two hours

Select any 5 items

**\$36.96 per person**

## **CHICKEN SKEWERS**

honey-mustard & house made ranch

## **TOMATO-OLIVE BRUSCHETTA**

toasted garlic crostini

## **CAPRESE SKEWERS**

## **HOT BEER CHEESE**

with soft pretzels

## **CHICKEN WINGS**

house buffalo sauce, blue cheese,  
celery carrots

## **ROASTED GARLIC HUMMUS V**

house made, with smoked paprika and  
grilled pita

## **AVOCADO TOAST**

avocado, chimichurri, evoo crostini

# Platters

each platter serves approximately 25 guests

## **CUBAN SLIDERS \$150**

dijonnaise, pickles, swiss cheese,  
capicola, salami,  
braised pork, mojo sauce

## **JOE'S ALL-AMERICAN SLIDERS \$125**

house-ground prime chuck patties,  
American cheese, shredded iceberg,  
Russian dressing

## **IMPOSSIBLE SLIDERS \$180**

plant-based patty, swiss cheese,  
charred tomato aioli, frisée

## **ROASTED GARLIC HUMMUS V \$75**

house made, with smoked paprika and  
grilled pita

## **JUMBO SHRIMP COCKTAIL \$150**

housemade cocktail sauce

## **DC CHILI CHEESE FRIES \$95**

DC-style chili, beer cheese, half  
smoked sausage, pickled onions,  
blackened ranch

## **CHICKEN SKEWERS \$65**

honey-mustard & house made ranch

## **STEAK SKEWERS \$175**

A1 aioli sauce

## **HOT BEER CHEESE \$100**

with soft pretzels

## **CAPRESE SKEWERS \$95**

## **SEASONAL FRUIT PLATTER \$95**

## **TOMATO-OLIVE BRUSCHETTA \$60**

toasted garlic crostini

## **CHEF'S CHARCUTERIE BOARD \$180**

## **CHEF'S CHEESE BOARD \$165**

## **AVOCADO TOAST \$75**

avocado, chimichurri, evoo crostini

## **CHICKEN WINGS \$150**

house buffalo sauce, blue cheese,  
celery, carrots

## **ASSORTED MINI DESSERTS \$95**

## **ASSORTED COOKIES \$30**