

CHEF GEOFF'S

TYSONS CORNER

DINNER MENU

STARTERS & SALADS

- BRUSSELS SPROUTS** lemon zest, parmesan 11
- TUNA & AVOCADO*** raw tuna, crispy avocado, wasabi aioli 16
- BACON NACHOS** oaxaca cheese, jalapeño, sour cream, guacamole 11
- CAULIFLOWER** honey siracha, cilantro, jalapeno, sesame seeds 11
- HUMMUS & PITA** chickpea salad, housemade pita 12
- CRISPY CALAMARI** lemon aioli, marinara 15
- CARAMELIZED ONION DIP** housemade skin on potato chips, black pepper, chives 8

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- KALE CAESAR** parmesan, garlic croutons, caesar dressing 12
- CADILLAC** corn & black bean relish, croutons, avocado, romaine, spicy dressing 12
- SPINACH** egg, bacon, blue cheese, tomato, red onion, honey mustard dressing 12
- add on any salad** grilled chicken or fried portobello 18 grilled salmon* or shrimp 20

PIZZAS FOR SHARING

- THICK CUT PEPPERONI** provolone, arugula, tomato sauce, parmesan 14
- WILD MUSHROOM** taleggio, fontina, truffle pecorino, thyme 15
- STRAIGHT UP** mozzarella, tomato sauce, basil, evoo 13

CHEF'S FEATURES

- CG BURGER*** bacon, cheddar, lettuce, tomato, onion, chipotle aioli 17
- TURKEY BURGER** cheddar, turkey bacon, avocado, tomato, dijonnaise 17
- FILET MIGNON SANDWICH*** onion poppyseed roll, lettuce, tomato horseradish sauce 26
- CRISPY PORTOBELLO SANDWICH** caramelized onions, provolone, truffle aioli 16
- BAJA FISH TACOS** battered cod, crema, shredded cabbage, cotija cheese, avocado, cilantro 17

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- SHORT RIB TORTELLINI** brown butter veal jus, sage, parmesan 23
- MUSHROOM RAVIOLI** handmade ravioli, roasted garlic, arugula, tomato, truffle pecorino 20
- HOUSEMADE RIGATONI** italian sausage & tomato ragù, basil, parmesan 19

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- PECAN CRUSTED SALMON*** brussels sprouts, ham & sweet potato hash, honey mustard dressing 27
- MAPLE BRINED CHICKEN** grafton cheddar mac & cheese, roasted acorn squash, rosemary jus 24
- CHICKEN PARMESAN** housemade mozzarella, marinara, fresh spaghetti, parmesan 23
- SEA SCALLOPS** cauliflower polenta, golden raisins, caper & pine nut sauce 29
- AHI TUNA POKE BOWL*** sesame quinoa, mango, ginger, sriracha aioli, wakame salad 23
- PAN SEARED SOLE FILLETS** sautéed rainbow swiss chard, brown butter caper vinaigrette 22
- FILET MIGNON*** steak fries, blue cheese fondue, port wine shallot sauce 33

SIMPLE & HEALTHY

with sautéed rainbow swiss chard

ATLANTIC SALMON* 26 CHICKEN PAILLARD 17 PAN SEARED SOLE FILLETS 22 FILET MIGNON* 32

*These items may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. Please alert your server to any food allergies before ordering.

HAPPY HOUR AT THE BAR

ALL DAY MONDAY & TUESDAY
3-7PM EVERY OTHER DAY

WINE DOWN WEDNESDAY

ALL WINE BOTTLES HALF PRICE
EVERY WEDNESDAY

WEEKEND BRUNCH

EVERY SATURDAY & SUNDAY
BOTTOMLESS MIMOSAS \$16

CHEF GEOFF'S

T Y S O N S C O R N E R

CHEF GEOFF'S ESTABLISHED 2000

DINNER

EXECUTIVE CHEF RONIS MARTINEZ
GENERAL MANAGER KARI PAYNE

HAPPY HOUR

3-7 DAILY IN THE BAR AREA
MONDAYS AND TUESDAYS 11:30 AM UNTIL 9PM

ONLINE ORDERING

ORDER FOR DELIVERY OR PICKUP AT
www.CHEFGEOFF.com

HALF PRICE WINE

EVERY WEDNESDAY 'TIL 9PM...
SO MANY BOTTLES!

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