

CHEF GEOFF'S

TYSONS CORNER

LUNCH 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

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 24

CRISPY PORTOBELLO SANDWICH caramelized onions, provolone, truffle aioli 16

BAJA FISH TACOS battered cod, crema, shredded cabbage, cotija cheese, avocado, cilantro 17

SPICY CHICKEN SANDWICH lettuce, tomato, avocado sauce, pepper jack, jalapeno bun 17

SALMON CLUB bacon, avocado, tomato, watercress, horseradish sauce, multigrain bun 18

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

PECAN CRUSTED SALMON* brussels sprouts, ham & sweet potato hash, honey mustard sauce 22

STEAK & KALE* filet mignon, bacon lardons, tomato, kale, caesar dressing, parmesan 26

AHI TUNA POKE BOWL* sesame quinoa, mango, ginger, sriracha aioli, wakame salad 20

BOURBON SALMON COBB apple, blue cheese, bacon, avocado, egg, pecans, pomegranate vinaigrette 20

SIMPLE & HEALTHY

with sautéed rainbow swiss chard

ATLANTIC SALMON* 26 CHICKEN PAILLARD 17 PAN SEARED SOLE FILETS 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 \$15

CHEF GEOFF'S

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

CHEF GEOFF'S ESTABLISHED 2000

LUNCH

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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