

# Half Way House

PETERSBURG TURNPIKE, RICHMOND, VIRGINIA

*Established 1760*

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The Young family gladly welcomes you to share in one of Richmond's oldest traditions. Built in 1760 on a grant of land from George II of England, The Half Way House Restaurant was once a stagecoach stop to many of America's great founders and leaders.

## Soups, Salads and Appetizers

### SOUP DU JOUR

chef's freshly made soup

### ONION SOUP GRATINEE

caramelized onions in seasoned beef broth with brandy, topped with homemade croutons and melted cheeses

### HALF WAY HOUSE SALAD

mixed greens with shredded carrots, cucumbers and tomatoes served with your choice of our homemade dressings

### SPINACH SALAD

baby leaf spinach with candied pecans, red onions and mandarin oranges drizzled with warm bacon vinaigrette

### ARTICHOKE HEARTS

lightly dusted with flour and fried topped with fresh grated parmesan cheese, served with a side of creamy horseradish sauce

### SCALLOPS AU GRATIN

fresh sea scallops baked in a velvety mornay sauce topped with parmesan bread crumbs

### FRIED GREEN TOMATOES

lightly dusted with flour and fried topped with fresh grated parmesan cheese, served with a side of creamy horseradish sauce

### SHRIMP AND LOBSTER COCKTAIL

Chilled gulf shrimp and cold water lobster meat

## Homemade Desserts

PECAN PIE

HOT APPLE CRISP A LA MODE

VANILLA CRÈME BRÛLÉE

CHOCOLATE TRUFFLE CAKE

GINGERBREAD WITH BRANDY SAUCE

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## Entrees

include our twice-baked potato, vegetable and our house made dinner and cinnamon rolls

### SPECIALTY OF THE HOUSE

hand cut filet mignon\* grilled in combination with our famous  
jumbo blue water fried shrimp or a chesapeake crab cake

### FILET MIGNON\*

grass fed angus tenderloin grilled to your liking

### PRIME RIB\*

slow-roasted black angus prime rib with creamy horseradish sauce

### CHICKEN SALTIMBOCCA

sautéed chicken breast topped with fresh sage, prosciutto ham, roma tomatoes  
and fresh mozzarella

### SMOKED PORK RIB CHOP

with rosemary brown sauce

### ATLANTIC SALMON\*

fresh salmon grilled or blackened topped with grilled corn  
and tomatillo cherry pepper relish

### CHESAPEAKE CRAB CAKES

two jumbo lump crab cakes pan-seared and served with a side of tangy remoulade sauce

### BLUE WATER FRIED SHRIMP

our famous jumbo fried shrimp served with a side of homemade cocktail sauce

### SEAFOOD PLATTER

sea scallops, blue water shrimp and fish fillet broiled and served over rice pilaf  
with mornay sauce

### SEAFOOD PASTA

sea scallops, jumbo blue water shrimp, lobster tail and claw meat pan-seared and tossed  
with fettuccine in a roasted red pepper cream sauce

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of food borne illness