



**Award-Winning Cuisine**

Ever since Table 50 opened its doors in 2006 the restaurant has made regular appearances in *The Roanoker* magazine's annual Readers' Choice Dining Awards, most recently receiving honors for "Best Downtown Restaurant" and "Best Pre-Performance Dinners" in the 2011 survey. Customized menus for special events also make Table 50 an excellent choice to celebrate a special occasion with friends, family and loved ones. Great food, more than 100 excellent wines and unspoiled ambiance will make your event one to remember.



**Table 50**

309 Market Street  
Downtown Roanoke  
540-904-2350

Table50Roanoke.com



Lunch: Wed-Sat at 11:30 a.m.

Dinner: Mon-Sat at 5 p.m.

Bar Hours: Mon-Sat until close

Open Sundays For Private Functions

Reservations Recommended

**Starters**

- New Orleans Style BBQ Shrimp** .....\$10
- Seared Jumbo Sea Scallops** .....\$14  
In a parmesan Armagnac cream sauce.
- Maryland Style Hot Crab Dip** .....\$10
- Seared Jumbo Sea Scallops in Parmigiano-Reggiano, Armagnac Cream Sauce** .....\$15
- Prince Edward Island Mussels in a White Wine Saffron Broth** .....\$10
- Black Bean Hummus** .....\$7
- Potato Gnocchi, Herb Goat Cheese Cream Sauce with Pistachios and Grapes** .....\$10

**Soups & Salads**

- Crab Bisque** .....\$7
- Herb Baked Goat Cheese Salad** .....\$7  
With spiced pecans, apple and dried cherries.
- Classic Caesar** .....\$7  
With parmesan crostini and roasted garlic.

**Fresh Pastas**

- Mediterranean Rotini With Shrimp** .....\$20  
With artichoke hearts, olives and feta cheese.
- Penne With Sweet Italian Sausage** ...\$18  
With vodka and tomato sauce.
- Linguine With Sweet Honey Walnut Pesto** .....\$15
- Shrimp and Andouille Penne** .....\$20  
With smoked gouda cream.

**Main Courses**

- Seared Carolina Grouper** .....\$28  
With fire-roasted corn polenta cake, lump crab, asparagus and cilantro bercy sauce.
- 14-oz. Dry Aged Ribeye** .....\$30  
Certified Angus Beef® with scalloped potatoes, red pepper aioli green beans and Maytag blue cheese sauce.
- 8-oz. Filet Mignon** .....\$30  
Certified Angus Beef® with roasted shallot and gruyere potato cake and blackberry beurre rouge.
- Blackened "Ahi" Tuna** .....\$26  
Over Andouille sausage and crawfish risotto with vegetable garnish.
- Low Country Shrimp and Grits** .....\$24  
With Tasso, Andouille and crab "gravy."
- Duo of Duck** .....\$25  
A seared breast and confit of leg with herbed spaetzle and ginger grape sauce.
- Pan-Seared Crab Cakes** .....\$25  
With julienne vegetables, garlic mashed potatoes and tarragon remoulade.
- Rosemary Roasted Split Chicken Breast** .....\$22  
Over rustic pearl couscous with natural jus.
- Table 50 House Ground Burger** .....\$13  
Served on a Truffle buttered Kaiser with Wisconsin cheddar, charred shallot mayo, lettuce, tomato, onion and house-cut fries.
- Wild Caught Alaskan Coho Salmon** ..\$28  
Over Yukon Gold potato and leek puree, fire roasted vegetables and crispy leek garnish.
- Honey Bourbon Marinated Chicken Thighs** .....\$22  
With collard greens and a smoked corn, yam potato cake.

**Fine Dining in the Farmer's Market**

One of Roanoke's most lauded fine dining establishments, Table 50 is certain to please even the most discriminating diners. Celebrating its sixth anniversary in 2012, this elegant restaurant is located in the heart of downtown. Here, chefs use classic techniques and fresh, local ingredients to create an elegant dining experience, and affordable, hand-picked wines from around the world complement any meal. Make your reservation today!

