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

GRILLED PORTABELLA
portabella mushroom smothered with wilted spinach leaves, roasted peppers and melted provolone topped with parmesan bread crumbs and a balsamic vinaigrette reduction

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

BLACKENED DUCK BREAST
long island duck breast dusted with cajun spices, skillet blackened, served with a honey mustard sauce

CRAWFISH TAILS
louisiana crawfish tails dusted and fried with remoulade sauce or sautéed in a rich brandy cream sauce
Entrees

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

SPECIALTY OF THE HOUSE
petite filet mignon grilled in combination with our famous jumbo blue water fried shrimp
or chesapeake crab cake

FILET MIGNON*
hand cut black angus tenderloin grilled to your liking

SAUTÉED CHICKEN
tender chicken breasts dusted with flour sautéed with fresh mushrooms in wine sauce

RACK OF LAMB
new zealand lamb rack roasted and sliced finished with rosemary demi glace

PAN ROASTED SALMON*
atlantic salmon sautéed with artichoke hearts and lemon butter caper sauce

BLUE WATER FRIED SHRIMP
our famous jumbo fried shrimp served with a side of homemade cocktail sauce

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

SEAFOOD PLATTER
petite chesapeake crab cake, sea scallops, blue water shrimp and fish fillet broiled and
served over rice pilaf with mornay sauce

LOBSTER TAIL
rock lobster tail dusted with flour and lightly fried with drawn butter and cocktail sauce

SEAFOOD PASTA
sea scallops, jumbo blue water shrimp and Chesapeake lump crab pan-seared and tossed
with penne in a roasted red pepper cream sauce

CAJUN PASTA
pan-roasted chicken, andouille sausage and crawfish tails seasoned with chef raymond’s
unique blend of cajun spices and tossed with tomatoes, onions and penne

private rooms available for large parties and group functions

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

HOT APPLE CRISP A LA MODE
warm spiced apples with a brown sugar crumb topping
and a scoop of vanilla bean ice cream

VANILLA CRÈME BRULEE
vanilla custard topped with a layer of caramelized sugar

PECAN PIE
warm slice of pecan pie topped with a scoop of vanilla bean ice cream
or fresh whipped cream

CHOCOLATE TRUFFLE CAKE
rich chocolate cake covered in a dark chocolate ganache
and drizzled with chocolate sauce