



\$25
Three Course Dinner

1st Course
(Choose One Item)

SOUP OF THE DAY GF

Made fresh daily. Ask your server about today's selection. (Cup)

FRENCH ONION SOUP

Made fresh daily with beef broth, caramelized onions, topped with Gruyere cheese and homemade croutons. (Crock)

CAESAR SALAD

Romaine lettuce tossed with our house Caesar dressing, topped with parmesan cheese, and homemade croutons. Gluten Free if ordered without croutons.

POTATO & CHEDDAR PIEROGIES

Three sautéed dumplings stuffed with creamy potatoes and white cheddar cheese, tossed with sour cream and caramelized onions.

3rd Course
(Choose One Item)

CHOOSE ANY DESSERT

FEATURED ON OUR DESSERT TRAY

PRESENTED TO YOU BY YOUR SERVER

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

Note: Additional discounts MAY NOT be applied to any check containing a Restaurant Week Special. This includes VIP Club discounts, Free Appetizer discounts, etc. Checks MAY NOT be separated to remove a Restaurant Week Special from the check in order to apply another discount.



VIRGINIA BEACH
RESTAURANT WEEK
JAN 16 - JAN 22 2023



2nd Course
(Choose One Item)

 **PINEAPPLE GLAZED SALMON*** GF

8 oz. fresh salmon pan seared and topped with a sweet and sour pineapple glaze, finished in our 600+ degree open flame fire deck oven, then topped with fresh pineapple salsa. Served with a creamy mushroom and parmesan risotto and roasted asparagus.

BACON WRAPPED SHRIMP GF

Seven baked jumbo shrimp wrapped in applewood bacon over honey BBQ and coconut lime Sriracha sauces. Served with roasted red potatoes and our vegetable of the day.

FLAT IRON STEAK*

8 oz. Angus flat iron steak grilled to your desired temperature. Served with honey bourbon glaze, roasted red potatoes, and our vegetable of the day. Gluten Free without honey bourbon glaze.

 **BBQ BABY BACK RIBS (HALF RACK)** GF

Cooked "low & slow" resulting in fall off the bone tender baby back ribs smothered with our honey BBQ sauce. Served with potato wedges and fresh pineapple slaw.

 **GRILLED BBQ CHICKEN** GF

Two grilled chicken breasts topped with honey BBQ sauce and fresh pineapple salsa. Served with potato wedges and our vegetable of the day.



This Year's Restaurant Week Theme is "The Pineapple"
It may be January, but fresh pineapple is delicious anytime.