



\$35
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.

 **BACON WRAPPED SHRIMP** GF

Three jumbo shrimp wrapped in applewood bacon, served over a bed of fresh pineapple salsa and a side of coconut lime sriracha sauce.

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)

SALMON ROULADE* GF

8 oz. fresh salmon stuffed with spinach, mushrooms, and parmesan cheese, baked in our 600+ degree open flame fire deck oven and topped with a white wine shallot sauce. Served with a creamy mushroom and parmesan risotto and roasted asparagus.

SCALLOPS & SHRIMP FLORENTINE*

Fresh pan seared sea scallops and sautéed shrimp over a bed of penne pasta, grape tomatoes, and fresh spinach tossed in a white wine shallot sauce.

 **PINEAPPLE BLACKENED AHI TUNA***

8 oz. pan seared ahi tuna, topped with fresh pineapple salsa and a drizzle of coconut lime sriracha sauce over a blend of wheatberry, white bean, and vegetables. Served with roasted asparagus.

 **BBQ BABY BACK RIBS (FULL 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.

BACON & BLUE STEAK PASTA*

Grilled 8 oz. Certified Angus flat iron steak over a bed of angel hair pasta, tossed with a garlic blue cheese cream sauce, sautéed mushrooms, and bacon, then topped with parmesan cheese.



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

