



\$30 Restaurant Week Menu

Available 4:00 p.m. - Close

Appetizers

Choose one of the following:

- Smoked Salmon Arancini
Lightly fried and served over avocado ranch
- Cup of French Onion Soup
- Cup of Soup of the Day
- Garden Salad

Entrées

Choose one of the following:

Chicken Marsala

Two pan seared chicken breasts topped with marsala sauce served with smashed potatoes and grilled asparagus

Grilled Pork Chop

12 oz. bone-in chop topped with a blueberry bourbon barbecue sauce, served with smashed potatoes and grilled asparagus

Shrimp Orecchiette

Shrimp sautéed with peas, tomatoes, pancetta, spinach and Orecchiette pasta in a lemon garlic white wine sauce topped with breadcrumbs

Dessert

Choose one of the following:

A la mode available for any of the following desserts - \$2

Homemade Apricot Brandy Bread Pudding

Turtle Brownie

Fried Ice Cream

Oatmeal and cinnamon coated vanilla ice cream, topped with honey and whipped cream in a fried tortilla

Tropical Explosion Margarita

No other way to enjoy fresh tropical flavors unless the explode in your mouth, and this margarita will do just that. We combine Agavero liqueur and 99 Bananas with pineapple juice, house made sour mix, and a Butterfly Pea Flower Ice Grenade to create an explosive cocktail - 9

Rip Rap Brewing Breakwater Cream Ale - Norfolk, VA

This cream ale is easy to drink and light, a big crowd pleaser that goes down super smooth. Enjoy it on a hot day at the beach or tailgating at a football game, it's sure to please 4% ABV - 8

California Wycliff Brut Rosé

Bright citrus flavors with layers of raspberries, strawberries, and hints of pear that are balanced with a light body and refreshing mouthfeel. Wycliff Brut Rosé captures delicate berry and stone fruit flavors with a crisp, slightly dry finish - 6 gl / 22 btl

Thank you to our Restaurant Week Sponsors:



We respectfully request no additional substitutions. No further discounts will apply towards this menu.