



# \$25 Restaurant Week Menu

## Appetizer

Choose one of the following:

- Cup of French Onion
- Cup of Soup du Jour
- Garden Salad

Substitute any of the above for a cup of She Crab Soup - \$2

## Entrée

Choose one of the following:

### Cranberry Holiday Chicken

Topped with a maple cranberry sauce, served with smashed potatoes and roasted Brussel sprouts

### Pork Chop

12 oz. bone in-pork chop, grilled, with Hardywood Gingerbread Stout sauce, served over smashed potatoes and roasted Brussel sprouts

### Grilled Tuna

Topped with a brown butter sage sauce, served with rice and vegetable medley

### Blackened Shrimp Pasta

Tossed with grape tomatoes and spinach, served over a creamy smoked Gouda polenta

## Dessert

Choose one of the following:

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

Homemade Apricot Brandy Bread Pudding

Turtle Brownie

Homemade Pie

Or, if you prefer, select a dessert from our \$35 menu for an additional - \$2.00

Thank you to our Restaurant Week Sponsors:



The heart of the Virginia Waterfront.™

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



# \$35 Restaurant Week Menu

## Appetizer

Choose one of the following:

- Mussels in a tomato garlic sauce, served with sliced baguette
- Cup of She Crab Soup
- Seasonal Salad

## Entrée

Choose one of the following:

### Pan Seared Trout

Topped with apricot bourbon glaze, served over rice with grilled asparagus

### Surf & Turf

8 oz. grilled flat iron steak and broiled shrimp tossed in truffle butter, served with smashed potatoes and vegetable medley

### Citrus Ginger Scallops

Served over white rice with citrus ginger sauce, fresh cilantro and roasted Brussel sprouts

### Sautéed Beef Tips

Tossed with grape tomatoes, mushrooms and spinach in a basil pesto cream sauce and penne pasta

## Dessert

Choose one of the following:

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

Sea Salt Caramel Cheesecake

Belgian Chocolate Mousse

Peanut Butter Crunch Cake

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