



\$40 Restaurant Week Menu

Available 4:00 p.m. - Close

Appetizers

Choose one of the following:

-Homemade Pierogies

Dumplings filled with potato, sautéed onions and cream cheese, pan seared and served with a truffle sour cream

-Cup of Award Winning She Crab Soup

-Seasonal Greens

Entrées

Choose one of the following:

Scallop Risotto

Seared scallops over Grand Marnier carrot risotto with onions and peas

Pan Seared Duck Breast

Topped with a balsamic peach sauce, served with fried rice and steamed bok choy

Steak Diane Filet Mignon

Grilled and topped with mushrooms and a brandy mustard cream, served with golden Yukon fingerling potatoes and grilled asparagus

Dessert

Choose one of the following:

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

Carrot Cake

Homemade Chocolate Marble Cheesecake with a dark cherry topping

Lemon Berry Mascarpone Cake

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.