



*Virginia Beach*  
**RESTAURANT WEEK**  
JANUARY 20-26, 2025

## Breakfast \$10

Breakfast includes coffee

### **Shrimp & Grits**

Cheese grit cake lightly fried over Cajun gravy with sweet white gulf shrimp and buttery toast point

### **Breakfast Sampler**

House specialty, Sweet cream pancake, Two eggs any style with your choice of bacon or maple link sausage

### **Avocado Toast Plate**

Fresh baked rosemary & olive oil toast topped with smashed avocado, olive oil, and Himalayan sea salt.  
Two eggs any style

*No Substitutions*

*Not good with any other promo's*



**Inside Four Points Hotel**  
**Board walk side**

## Lunch \$15

### *1st course*

Choice of

#### **Jambalaya**

Bourbon street shrimp jambalaya with spicy andouille sausage

#### **She Crab**

#### **Critics Choice Winner!**

Rich bisque soup, filled with chunks of sweet crab, and hints of sherry.

### *2nd course*

Choice of

#### **Garlic Pasta Primavera**

Roasted vegetables, baby portabellas tossed in a roasted garlic butter reduction topped with 7 month old shaved parmesan  
Served with a buttery toast point.

#### **Baja Shrimp Tacos**

Jumbo white gulf shrimp topped with mango slaw, house pico and thin sliced fresh avocado served with parmesan fries

#### **Crab Cake Sandwich**

Jumbo lump crab cake on buttery croissant.  
Served with parmesan fries

## Dinner

choose 2 course \$25

choose 3 course \$35

### *1st course*

Choice of

#### **She Crab Soup**

#### **Critics Choice Winner!**

Rich bisque soup, filled with chunks of sweet crab, and hints of sherry.

#### **Fried Goat Cheese**

Fried goat cheese ball with pepper jelly and toasted crostini's

#### **Winter Salad**

Mixed greens, feta cheese, Greek olives, cherry tomatoes, red onion. and roasted golden beets

### *2nd course*

Choice of

#### **8oz Top Filet**

Top filet with horseradish crème  
fresh roasted garlic smashed Yukon gold potatoes  
an grilled asparagus

#### **Chicken Piccata**

Chicken cutlets with a light crispy Sicilian style batter over fettuccine in piccata sauce, loaded with capers & 7 month old shaved parmesan.  
Served with buttery toast point

#### **Seared Sea Scallops & Bacon Jam**

Chef's signature, homemade bacon balsamic jam with garlic smashed Yukon gold potatoes & grilled asparagus

### *3rd course*

**Crème Brulee Cheese Cake**