



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

## **\$35 Menu**

### **APPETIZERS**

Cup of Clam Chowder

Cold, Crisp and Fresh Cut House Salad

Fresh Potato Skins

Served with Sour Cream and Chives

### **ENTRÉES**

**Steak Frites**

Flat Iron Steak, seasoned and cooked medium rare, Served sliced with Bearnaise Sauce on the side and Crispy Fries

**Flounder Medeterranean**

Fresh Jumbo Flounder, seasoned with herbs and baked; finished with Blistered Tomatoes sautéed with White Wine, Lemon, Feta Cheese, and Kalamata Olives. Served with Rice Pilaf

**Spiros Chicken**

A Black Angus Classic: 1/2 Chicken seasoned with Lemon, Oregano, EVOO, Salt, and Pepper. Baked with Potato Wedges

### **DESSERTS**

Cheesecake with Blueberry Coulis

Pots De' Crème

Crème Brulée





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## **\$55 Menu**

### **APPETIZERS**

Cup of our famous She Crab Soup

Caesar Salad

Meatball Appetizer

### **ENTRÉES**

**Rockfish en Papillote**

Julienne Vegetables, White Wine, EVOO, Thyme and seasoning, wrapped in parchment and baked. Served with Rice Pilaf

**Steak Chimichurri**

New York Strip, cooked medium rare and sliced; topped with Chimichurri Sauce and served with Mashed Potatoes and Green Beans

**Ribeye w/ Matre 'd Butter**

A king cut of Ribeye, seasoned with Salt and Pepper, cooked to temperature. Served with Mashed Potatoes and Green Beans

### **DESSERTS**

Coconut Cake

Black Bottom Key Lime Pie

Crème Brulée

