



Virginia Beach
RESTAURANT WEEK
JANUARY 20-26, 2025



\$15 PER GUEST

FIRST COURSE

Please choose one.

ARUGULA SALAD

Tender arugula, crumbled feta cheese, sliced red onions, sundried tomatoes, pine nuts,
and finished with a lemon vinaigrette

HATTERAS CLAM CHOWDER

Clear clam broth with potatoes, bacon, carrots, celery, onions, and clams.

ICEHOUSE LAGER

Crafted for Icehouse Restaurant by Aslin Brewery

HOUSE-MADE KEYLIME PIE

SECOND COURSE

Please choose one.

PORK SCHNITZEL

Hand pounded breaded pork cutlet; fried and finished with Dijon mushroom gravy.

Served with mashed potatoes.

SHRIMP BURRITO

A flour tortilla stuffed with grilled shrimp, red beans and rice, jack cheddar cheese Pico de Gallo, and a dollop of sour cream. Served with one side.

SOUTHERN BAKED TURKEY WINGS

Turkey wings slowly baked with house seasonings and vadalia onions until fork tender.
Served with mashed potatoes.

*Ordering and consuming raw or undercooked foods may increase your risk of foodborne illness.



Virginia Beach
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\$35 PER GUEST

FIRST COURSE

Please choose one.

ARUGULA SALAD

Tender arugula, crumbled feta cheese, sliced red onions, sundried tomatoes, pine nuts, and finished with a lemon vinaigrette.

DEILED CRAB

A combination of blue crab meat and aromatic spices in flavorful breadcrumbs, baked to golden brown.

HATTERAS CLAM CHOWDER

Clear clam broth with potatoes, bacon, celery, onions, and clams.

SECOND COURSE

Please choose one.

***12oz NY STRIP**

Hand-cut choice New York strip grilled to your specifications, topped with house-made red chimichurri sauce. Served with two sides.

***ROCKFISH**

6 oz hand-cut rockfish filet grilled, topped with a scallop Cajun cream sauce.

Served with two sides.

VEAL OSSO BUCCO

Braised veal shank, topped with an orange infused demi glaze. Served with two sides.

THIRD COURSE

Please choose one.

ESPRESSO MARTINI

Vanilla flavored vodka and grind espresso spirits

HOUSE-MADE KEYLIME PIE

NY STYLE CHEESECAKE TOPPED WITH A BLUEBERRY COMPOTE

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