



Virginia Beach RESTAURANT WEEK

Course 1

Spinach Salad

Spinach leaves tossed with maple balsamic dressing. finished with walnuts, roasted red peppers, apple wood smoked bacon, and goat cheese crumbles

Wedge Salad

Fresh iceberg lettuce, topped with tomatoes, bacon, onion strings, and a chipotle herb blue cheese dressing

Course 2

Ropa Vieja

Slow roasted shredded flank steak mixed with peppers, garlic, onions, and spices. Served with black beans, Havana rice, caramelized onions. Finished with a red mole and green enchilada sauce

Pork Burrito

Shredded BBQ pork rolled in a flour tortilla with black beans, jack and cheddar cheeses. Served over Havana rice, black beans, and green beans. Topped with red mole sauce and sour cream

Jerk Chicken

Grilled over cilantro jasmine rice, black beans & green beans. Topped with mango guacamole

Salmon Santiago

Parmesan-cilantro encrusted salmon over sweet potato-corn hash with a key-lime orange maple glaze

Course 3

Bread Pudding

Fruit Cobbler

Signature Cocktail - Original Mojito

Family Meals for 2 or 4 People - Shrimp & Chicken Fajitas

25% off wine to go