



*Virginia Beach*  
**RESTAURANT WEEK**

**Lunch Menu \$15**

**Course 1**

**Ribeye Sandwich**

**Six ounce hand cut choice Rib eye steak perfectly seasoned then grilled, served on a toasted subroll with lettuce, tomato and onion served with fries .**

**Chicken Rockefeller**

**A six ounce Chicken breast grilled or blackened then topped with our famous Rockefeller mix and baked to a golden brown. Served with Steam Broccoli .**

**Veal Parmesan**

**Pounded Veal cutlet lightly dusted in Italian bread crumbs then fried to a golden brown . Topped with home made marinara and mozzarella cheese. Served over linguini pasta with parmesan cheese and garlic bread.**

**Course 2**

**Key Lime Pie**

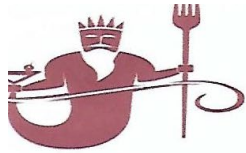
**Authentic homemade Key West key lime pie.**

**Greek salad**

**a mixture of fresh lettuce, carrots, red cabbage, tomatoes, cucumbers, onion, pepperoni, kalamata olives, feta cheese**

**Draft Beer**

**Choose from one of our craft beers O' Connors El Guapo, Devils Backbone Vienna Lager or Wasserhund German Shepheweizen**



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**Dinner Menu \$25**

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**Course 1**

**Manhattan Clam Chowder**

**Small Greek Salad**

**Homemade Deviled Crab**

**Choice of Craft Beer**

**Course 2**

**Crab and Shrimp Combo**

5 ounces of lump crab meat topped with four jumbo shrimp and baked in a lemon butter sauce until golden brown.

**New York Strip**

12-ounce hand-cut New York Strip perfectly seasoned then grilled to perfection and finished with a bourbon mushroom sauce.

**Pork Puttanesca**

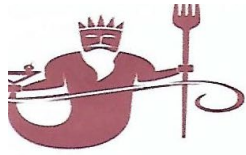
A bone-in pork rib chop grilled and finished with a freshly made puttanesca sauce (Capers, garlic, and olives). Served over linguine pasta with one additional side.

**Course 3**

**Key lime Pie**

**Mixed Berry Cobbler**

**Toasted Almond or Mangomosa**



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