



## RESTAURANT WEEK

JANUARY 2022

### FIRST COURSE

#### HOUSE SALAD

mixed greens, dried cranberries, apples, feta, red onions, and white balsamic shallot vinaigrette

#### CLASSIC CAESAR SALAD

romaine, shaved parmesan, house-made croutons and classic caesar dressing

#### CITRUS SALAD

mixed greens, fresh citrus, pomegranate seeds, cucumber, shallots, toasted walnuts, citrus vinaigrette

#### KRUNCHY ROMAINE SALAD

romaine, toasted noodles, broccoli, green onions, walnuts, Asian vinaigrette

#### SOUP DE JOUR

ask your server for today's soup offering

### DESSERTS

#### SWEETWATER BREAD PUDDING

our signature Leidenheimer bread pudding with decadent caramel sauce

#### CREAM CHEESE POUND CAKE

fluffy cream cheese pound cake served with strawberry and whipped cream

#### CHOCOLATE CHOCOLATE CHIP CAKE

chocolate pound cake with mini chocolate chips served with powdered sugar and chocolate sauce

#### TURTLE CAKE

german chocolate cake with decadent cream cheese icing, drizzled with chocolate, caramel and chopped pecans

#### CHOCOLATE BACON CHEESECAKE

traditional vanilla cheesecake with chocolate covered bacon and huckleberry caramel

### MAIN COURSE

#### HONEY PECAN FRIED CHICKEN 25

hand-battered and fried chicken crispers, drizzled with honey butter and chopped pecans, served with gourmet mac and cheese and brown sugared string beans.

#### ROAST CHICKEN 35

half chicken, roasted with seasonal vegetables and roasted fingerling potatoes

#### BOBBY'S FILET OF BEEF 40

Bobby Huber's signature filet of beef served with bordelaise, yukon gold mashers and frazzled onions

#### STUFFED VEALCHOP 40

spinach, pecans, feta, pancetta, sherry butter, served with yukon gold mashers

#### SHRIMP AND GRITS 35

stoneground yellow corn grits, shrimp, garlic, butter, crumbled bacon, grated sharp cheddar, and scallions

#### SEAFOOD ETOUFEE 35

mussels, clams, shrimp, crawfish, Surry sausage, scallops, and white rice

#### FRESH CATCH OF THE DAY 40

fresh fish served with seasonal vegetable and risotto

#### PISTACHIO ENCRUSTED LAMB CHOPS 40

rack of pistachio encrusted lamb chops served with barley and roasted root vegetables

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