



*Virginia Beach*  
**RESTAURANT WEEK**  
JANUARY 16-25, 2026

**EURASIA**

**2026 Restaurant Week Lunch \$15**



**Fried Eastern Shore Oysters**

*Old bay tartar*

-OR-

**Caesar Salad**

*Crisp romaine, parmesan puff pastry, parmesan,  
roasted garlic Caesar dressing, Worcestershire reduction*

-OR-

**Hot & Sour Soup**

*Carrot, tofu, mushroom, chicken, scallions, cilantro*



**Shrimp & Grits**

*Surry sausage, smoked gouda grit cake, roasted red peppers, basil,  
old bay*

-OR-

**Cajun Tuna Salad Wrap**

*Lettuce, tomato, pickle, Calabrian chili oil*

-OR-

**Chef's Steak and Eggs**

*Burgundy braised short ribs, white polenta, crispy poached egg,  
braising jus*

-OR-

**Blackened Salmon Cavatappi**

*Roasted red peppers, mushrooms, peas, garlic cream sauce*



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Restaurant Week Dinner 2026 \$35



**Hot & Sour Soup**

*Carrot, tofu, mushroom, chicken, scallions, cilantro*

-OR-

**Togarashi Fried Shrimp**

*Soy aioli, scallion, cilantro*

-OR-

**Warm Brussel's Sprouts Salad**

*Dried cranberry, Marcona almonds, pancetta, blue cheese,  
balsamic*



**Shrimp & Grits**

*Smoked gouda grit cake, Surry county sausage, roasted red  
peppers, basil, old bay*

-OR-

**Huli Huli Chicken Thighs**

*Crispy garlic steamed rice, mac salad, scallion, cilantro*

-OR-

**Short Rib Pasta**

*Garlic herb cream sauce, mushroom,  
Caramelized onion, cavatappi pasta*

-OR-

**Grilled Atlantic Salmon**

*Israeli couscous, peas, fennel pollen, fresh basil,  
lemon pesto, pinenuts*



**Chocolate Pot de Creme**

*Cocoa nibs, raspberry sauce, chantilly whip*

-OR-

**Carrot Cake**

*Caramel sauce, cream cheese icing*