

RESTAURANT WEEK 2026

ICEHOUSE RESTAURANT

604 Norfolk Avenue Virginia Beach VA, 23451

757-422-1968



\$35 Dinner

Choose one from each course

-First Course -

Lumpia

A local made lumpia served with sweet chili sauce

Hatteras Clam Chowder

A local's favorite with diced potatoes, carrots, onions, tomatoes, bacon and finished with light house-made clam broth

Mandarin Salad

Mixed greens, almonds slivers, mandarin oranges, red onions, and cucumbers, served with Icehouse world famous garlic dressing

-Second Course -

Filet Mignon Au Poivre

6 oz hand-cut filet mignon grilled to your specification, smothered in a black peppercorn sauce

Swordfish

Fresh hand-cut swordfish steak served blackened or grilled, topped with warm lump crabmeat and house-made mild curry sauce

Pork Ossobuco

Braised pork shank slowly cooked until fork tender, topped with a cherry demi glaze

-Third Course-

New York Style Cheesecake

Topped with a blueberry compote

Key Lime Pie

Traditional Key West house-made Key Lime pie.

Pumpkin White Russian

Titos handmade vodka, coffee liqueur, pumpkin RumChata and cream



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\$20 Lunch

Choose one from each course.

-Course 1-

Hatteras Clam Chowder

A local's favorite with diced potatoes, carrots, onions, tomatoes, and finished in a light house-made clam broth.

Mandarin Salad

Mixed greens, almonds slivers, mandarin oranges, red onions, and cucumbers served with world famous Icehouse garlic dressing

Key Lime Pie

Traditional Key West house-made key lime pie

-Course 2-

Greek Lamb Bowl

Freshly cooked ground lamb, feta cheese, cucumbers, tomatoes, red onions, kalamata olives, and tzatziki sauce on a bed of turmeric rice

NY Strip

8 oz NY strip grilled to your specifications, topped with fried micro-onions

Seafood Quesadilla

A grilled flour tortilla stuffed with scallops, crab, shrimp, jack cheddar cheese blend, mozzarella cheese

