

Tastes & Traditions: By Land & By Sea | Honoring Virginia 250

Chef's Tradition: Our tandoori chicken is inspired by the flavors we grew up with

By Sea: Coastal mussels steamed in a white wine-garlic broth, served with crostini for dipping.



Virginia Beach
RESTAURANT WEEK
JANUARY 16-25, 2026



Menu

APPETIZERS

FIRE-ROASTED TOMATO BISQUE

Slow-roasted tomato purée, basil oil, and a touch of cream.

MAPLE-CHILI ROASTED CARROTS

Spicy maple glaze, crispy chickpeas, cool yogurt sauce, fresh herbs.

TANDOORI CHICKEN TIKKA (CHEF'S TRADITION)

Charred tandoori-style chicken with curry ranch — inspired by the flavors our family grew up cooking.

AHI TUNA NACHOS

Seared ahi, crispy wonton chips, house toppings, finished with sweet heat.

DRUNKEN MUSSELS (BY SEA)

Mussels steamed in white wine-garlic broth, herbs, toasted crostini for dipping.

ENTREES

CHICKEN PICCATA + SAFFRON RISOTTO

Lemon-caper pan sauce over tender chicken, served with saffron risotto.

COASTAL SEAFOOD RISOTTO + CHILI OIL

Creamy risotto with clams, mussels, and shrimp, finished with chili oil.

NY STRIP AU POIVRE*

NY strip with cognac peppercorn gravy, fingerling potatoes, broccoli.

HOUSE-MADE TRUFFLE-MUSHROOM RAVIOLI

Wild + truffle mushroom-filled ravioli in lemon cream, parmesan, fresh herbs

DESSERTS

MIDNIGHT OREO TRIFLE

Layers of cookies & cream, chocolate, and whipped goodness.

VIRGINIA HONEY-PISTACHIO CRÈME BRÛLÉE

Silky custard, Virginia honey, pistachio crunch, crackly brûléed top.

restaurant week

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness