

Restaurant Week Lunch Menu

\$15 - 2 COURSES
served 11am - 3pm

Choose an Appetizer OR Dessert

Soup - cup of chili, smoked tomato bisque or chef's creation

Garden Salad - mixed greens, cucumber, carrots & herbed cherry tomatoes

Potstickers - vegetable or chicken fried with soy sauce

Pork Rinds - old bay, garlic romano, bbq, sriracha

OR

Nightingale Gourmet Ice

Cream Sandwich (white chocolate raspberry or pecan pie)

Fudge Brownie with Bourbon Caramel Sauce A'la mode

Lava Cake served with Vanilla Ice Cream

Lemon Bar served with Fresh Berries

Choose a Main Course

Chickpea Curry - Tomato based curry with chickpeas served over basmati rice, peanuts (vegan)

Mac-N-Cheese Burger - 1/2 pound Virginia beef, fried mac-n-cheese patty, pickles, thousand island on brioche with fries

Po Boy - Fried oysters or blackened shrimp, lettuce, tomato, old bay aioli on pretzel roll with french fries

Southwest Fried Chicken Salad - Mixed greens, black beans & corn, pico de gallo, Monterey jack, tortilla strips, fried chicken, roasted red pepper & garlic

Classic Club - ham, turkey, bacon, tomato, lettuce, garlic aioli, served with fries

\$6 SIGNATURE COCKTAILS

Apple Tart - tequila, apple schnapps, apple juice, lime juice

Peach Tree - vodka, peach schnapps, sweet tea



Virginia Beach RESTAURANT WEEK



WARRIORS TAPHOUSE

Restaurant Week Dinner Menu

\$25 - 3 COURSES
5pm - close

Course 1

Soup - choice of chef's creation, smoked tomato bisque, Killers chili
Garden Salad - mixed greens, cucumber, carrots & herbed cherry tomatoes
Potstickers - vegetable or chicken fried with soy sauce
Pork Rinds - old bay, garlic romano, bbq, sriracha

Course 2

Mac-N- Cheese Burger - 1/2 pound Virginia beef, fried mac-n-cheese patty, pickles, thousand island on brioche with fries

Chickpea Curry Bowl - Tomato based curry with chickpeas served over basmati rice, peanuts (vegan)

Bourbon Chicken Bowl - marinated chicken breast in "Bourbon" style sauce served over basmati rice with garlic roasted broccoli

Bistro Steak - 10 oz sous vide steak cooked to order, mashed potatoes and asparagus

Fried Oysters - Virginia oysters fried served on house made creamed corn topped with fried spinach

Course 3

Nightingale Gourmet Ice Cream Sandwich (white chocolate raspberry or pecan pie)

Fudge Brownie with Bourbon Caramel Sauce A'la mode
Lava Cake served with Vanilla Ice Cream
Lemon Bar served with Fresh Berries

\$6 SIGNATURE COCKTAILS

APPLE TART - TEQUILA, APPLE SCHNAPPS, APPLE JUICE, LIME JUICE

PEACH TREE - VODKA, PEACH SCHNAPPS, SWEET TEA

Dine-in Only. Not valid with any other discounts, coupons, or offers. While supplies last. No substitutions allowed

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*

Dine-in Only. Not valid with any other discounts, coupons, or offers. While supplies last. No substitutions.

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*