

HEMINGWAY'S

RESTAURANT + BAR PILAR

3 - Course Dinner - \$35

"A man should eat and drink slowly and with appreciation" Ernest Hemingway

Appetizers - (Choice of One)

Crab Dip*

A baked creamy blend of crabmeat, cheese and spices with toasted baguette

Classic Bruschetta

Roma tomatoes, shaved garlic, basil chiffonade, olive oil, aged balsamic vinegar

Red Pepper Hummus

Served with fresh cut vegetables and grilled pita

Grilled Caesar

Hearts of Romaine, flash chargrilled, topped with Caesar dressing, Parmigiano Reggiano and herb crouton crumbles

Chimichurri Beef Quesadilla *

Seasoned beef, pico de gallo, cheddar jack and Argentinian pesto in a seared tortilla

Entrées - (Choice of One)

Chef's Coastal Shrimp n Grits* (GF)

Jumbo Wanchese, NC "creole style" shrimp, smoked gouda grits topped with a Nawlins tasso ham gravy

Chicken Enraged Pasta

Sliced grilled chicken, capers, fresh basil and julienne tomatoes, tossed in a light and mildly spiced tomato sauce with penne pasta

Oceanside Fish n Chips

Fresh Icelandic hand battered cod, crispy fries, hush puppies and house slaw

Grilled Flat Iron* (GF)

Rosemary- merlot demi, truffle mashed potatoes and sauteed broccoli

Desserts - (Choice of One)

Key Lime Pie

Flourless Chocolate Torte (GF)

Limoncello Ricotta Cheesecake

Executive Chef *Theris Read*



Virginia Beach

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Featured Cocktails & Wines

" My only regret in life is that I did not drink more wine"
Ernest Hemingway

Papa's Palmer

Papa's Pilar® Blonde, iced tea,
lemonade

Pairs well with our Grilled Caesar

Smith & Hook

Cabernet Sauvignon

Best enjoyed with the
Grilled Flat Iron

Alta Vista Malbec

Great with the
Chimichurri Beef Quesadilla

Coconut Mojito

Papa's Pilar® Dark Rum, lime juice,
coconut cream, mint, club soda

Enjoy this best with our
Key lime pie



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JANUARY 16-25, 2026 www.dineinvb.com