



Restaurant Week

.....
February 20-26th, 2017
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\$10 Menu

FIRST COURSE

Choice of

Chef's Chopped Salad **GF**

Romaine lettuce, tomatoes, red onions, julienne cucumbers, edamame

Tomato Soup

MAIN COURSE

Choice of

Fusion Grilled Cheese

House smoked bacon, smoked gouda, provolone and pepper jack cheese on thick cut rye bread

Turkey Club Wrap

Pepper bacon, lettuce, tomato, avocado, Swiss cheese and cilantro mayo on a whole wheat tortilla

\$15 Menu

FIRST COURSE

Choice of

Hearty Cobb Salad **GF**

Hickory smoked bacon, gorgonzola cheese, avocado, tomatoes and eggs

Homemade Chicken Noodle Soup

MAIN COURSE

Choice of

Signature Chicken Sandwich

Grilled chicken breast, roasted red peppers, mozzarella cheese, spinach, cilantro mayo, lettuce and tomato on fresh Italian bread

Grilled Blackened Ahi Tuna Wrap

Medium rare with lettuce, tomato, Wasabi honey mustard on a wheat tortilla



Restaurant Week

\$20 Menu

FIRST COURSE

Choice of

Chef's Chopped Salad **GF**

Romaine lettuce, tomatoes, red onions, julienne cucumbers, edamame

Homemade Chicken Noodle Soup

MAIN COURSE

Choice of

Cowboy Burger

Portobello mushroom, fried egg, onion rings, cheddar cheese, cilantro mayo, lettuce and tomato

Southern Three Bean Chili **GF**

Grilled bread on side

Dessert

Choice of

Seasonal Fruit Cobbler

Fruit Salad **GF**

\$25 Menu

FIRST COURSE

Choice of

Caesar Salad

Wood grilled hearts of romaine with herb crusted croutons and parmesan cheese and baguette chips

Atlantic She Crab Soup

MAIN COURSE

Choice of

Outlaw Chicken **GF**

Served with thyme au jus and wild local mushrooms and creamy wild Yukon mashed potatoes

Fried Smithfield Pork Chop

Side of grass root gumbo with Surry Virginia ham

Dessert

Choice of

Fusion Apple Pie

Served with vanilla ice cream

Molten Chocolate Cake **GF**

Served with raspberry sorbet



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\$35 Menu

FIRST COURSE

Choice of

Chesapeake Bay Lump Crab Cakes

Spicy roasted red pepper mustard

Artisan Meat Plate

Display of prosciutto, ghost pepper salami, soppressata and Mountain View Farm cheeses

MAIN COURSE

Choice of

Local Grass Fed Beef Steak **GF**

*Cooked to your specification with duck fat confit potatoes,
thyme demi glaze & local mushrooms*

Sheraton Seared Scallops **GF**

*Served over arugula with roasted corn and black bean salsa,
crunchy granola with a roasted apple vinaigrette*

DESSERT COURSE

Choice of

Fusion Apple Pie

Served with vanilla ice cream

Molten Chocolate Cake **GF**

Served with raspberry sorbet

VALENTINE'S DINNER MENU

STARTER

CHOICE OF

Fire Roasted Lynnhaven Oyster topped with
Kale Caper Pesto & Parmesan Cheese

Melon Trio Gazpacho topped with Roasted Strawberries

FIRST COURSE

CHOICE OF

Roasted Beets and Goat Cheese Carpaccio with Grilled Romaine Hearts

Atlantic She Crab Bisque with Sweet Potato Croutons

MAIN COURSE

CHOICE OF

Pink Peppercorn Crusted Pan Fried Beef Tenderloin
with Thyme Au Jus, Confit Tri-Colored Potatoes & Butter Poached Carrots

Fire Roasted Snapper Papillote
with Oven Roasted Vegetables & a Lobster Crème Drizzle

Rotisserie Cornish Hen over a Thyme Roasted Sweet Potato Purée
with a Fig Balsamic Drizzle, Baby Vegetables & DiSaronno Pickled Onions & Grapes

DESSERT

CHOICE OF

Chocolate Cake with a Strawberry Coulis
Homemade Apple Pie with Salted Caramel Gelato

\$55.00 Per Person

MOTHER'S DAY/EASTER



