ArtCafe 26

Restaurant Week

January 08-21, 2012

Lunch Special

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Cup of Soup

Tomato
Wild Mushroom
Apple Celery
5.9

Wiener Schnitzel

Sautéed potato and small mixed Salad 12.9

\$10.12



Tasting Menu Restaurant Week

"Winter Salad"

marinated sqush, tomato and croutons

9.5

Fish, Chef's Choice, poached in Olive Oil

citrus foam and whipped potato 31.5

Dessert Variation

9.5

30.12

or

Cappuccino of Wild Mushroom Soup

7.9

Züricher Geschneltzeltes

Beef w/Mushroom Sauce and Polenta 24.5

Dessert

7.5 **20.12**

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



Lunch \$10.12

She Crab Soup Or Clam Chowder

Virginia Crab Broil, Pan-Fried Crabcake on a Toasted English Muffin with Tomato, Bacon and Swiss Cheese

Dinner \$20.12

She Crab Soup Or Clam Chowder

Caesar Salad

Baked Seafood in Parchment paper, Fresh Tilapia and Sea Scallops, With Linguine, Roasted Tomatoes, Grilled Sweet Onions, Spinach and Garlic Butter

THE COVE TAVERN

LUNCH \$10.12

HOUSE SALAD OR CAESAR SALAD LOW COUNTRY SHRIMP AND GRITS

DINNER \$20.12

FRIED GREEN TOMATOE

BROILED JUMBO LUMP CRAB CAKE WITH CHOICE OF TWO SIDES

SLICE OF FLAVORED HOMEMADE CHEESECAKE





Enjoy Williamsburg's finest dining at a fraction of the price **January 8-21**

Select from two course prix fixe lunch menus for \$10.12 and Three course prix fixe dinner menus for \$30.12



Lunch Selections

\$10.12

Starters

Kingsmill's Signature Corn & Crab Chowder

Caesar Salad

House Made Caesar Dressing, Croutons, & Shaved Asiago

Entrée

Turkey Club Sandwich
Sliced Turkey with Lettuce, Tomato, Bacon & Cheddar on Toasted Wheat

or

French Dip
Shaved Beef Topped with Provolone Cheese on a Toasted French Baguette
Side of Au Jus

Dinner Selections

\$30.12

Starters

Lobster Bisque

Chopped Cobb Salad Iceberg Lettuce, Spicy Bacon, Quail Eggs, Tomato Cucumber Bleu Cheese Dressing

Hand Pulled Mozzarella
Pickled Red Onion & Olive Tapenade

Entrees

Braised Lamb Shank Braised Leeks & Whipped Potatoes

Chile Miso Glazed Chicken Breast Mango Fried Brown Rice & Tempura Asparagus Or Osso Bucco Gremolate & Saffron Risotto

Desserts

Grasshopper Cheesecake

Cinnamon Bun Bread Pudding

Above Prices Do Not Include Alcohol, Taxes, or Gratuity Prices May Not Be Combined with Any Other Promotions or Discounts Reservations Are Recommended 757-253-3900



Ring in the New Year with a Three Course Dinner Only \$20.12(\$30 value)

Available throughout January & February Choose 1 from each course

STARTERS

2nd St. Onion Rings (personal size)

Thai Poppin Shrimp (personal size)

French Onion Soup

Cup of Soup du Jour

House Salad

ENTREES

Smoked Chicken Cassoulet

Italian Style Pot Roast

Smithfield Shepherd's Pie

Chorizo-Pumpkin Pasta

2nd Street Lasagna

Vegetable Lasagna

2nd Street Bistro Pasta

Grilled Colorado Bison Meatloaf

*Chohany 12oz Signature Burger

Fresh Herb & Garlic Battered Chicken

*Grilled Bistro Steak

*Wagyu Kobe Burger

DESSERTS

Upside Down Apple Pie

Crème Brûlée

Bread Pudding

Cookie of Your Choice

Brownie Delight Sundae

Berry Sorbet

Seasonal Fruit Crisp

Tax and gratuity not included. Not to be combined with any other offer or discount. Valid in January and February 2012.



Ring in the New Year with a Two Course Lunch Only \$10.12(\$14 value)

Available throughout January & February Choose 1 from each course

Choice of Cup of Soup/Salad/Dessert

French Onion

House Salad

Soup du Jour

----or----

Upside Down Apple Pie
Bread Pudding
Brownie Sundae Delight
Seasonal Fruit Crisp
Mixed Berry Sorbet
Fresh Baked Cookie

Tax and gratuity not included. Not to be combined with any other offer or discount. Valid in January and February 2012.

ENTREES

Portifino Salad
Asian Noodle Salad
2nd St Bistro Salad
Roasted Beet Salad
White Bean Salad

Wedge Salad with Grilled Chicken Grilled Romaine with Grilled Chicken Ham Panini

Open Faced Pot Roast Sandwich

Thai Poppin' Shrimp Wrap

2nd St Classic Chicken Wrap

Farm House Grilled Cheese Sandwich

Meatloaf Sandwich

2nd St Combo Platter

Your choice of 2 - Soup of day, French Onion
Soup, ½ Sandwich of the day, House Salad



Dinner \$20.12

Appetizer Choice:

Spinach Artichoke Dip Or 4 Coconut Shrimp

Salad Choice of:

House Salad, Caesar Salad, Classic Blue Cheese Wedge Salad or Blue Cheese Pecan Chopped Salad

Dinner:

Our 9oz Outback Special Sirloin paired with one 3 oz. Lobster Tail steamed or seasoned and grilled.

Includes choice of One Side

Dessert Choice of:

Sampler Cheesecake Olivia Or Sampler Carrot Cake



Lunch \$10.12

Lobster Bisque Or Caesar Salad

Grilled Chicken Cobb Salad Onions, Tomatoes, Hard-Cooked Eggs, Avocado and Crisp Bacon Or Sautéed Crabcakes with Thin Sliced Country Ham And Artichoke Tartar Sauce

Dinner \$20.12

Lobster Bisque

Caesar Salad

Potato-Crusted Salmon Fillet with Sweet Cream, Sautéed Tomatoes And Thick Cut Bacon

TERRACE ROOM WARA PROMOTION PRIX-FIXE MENU



Petite Shrimp Cocktail

Classic Cocktail Sauce, Tied Lemon

Soup Du Jour

Chef's Garnish

Caesar Salad

Crispy Romaine, Parmesan Cheese, Crouton Terrace Caesar Dressing



Restoration Club Panini

Black Forest Ham, Oven-roasted Turkey Sugar-Cured Bacon, Herb Mayonnaise Country White Bread, Crisp Terra Chips

Pan Seared Atlantic Salmon © Truffle Whipped Potatoes, Asparagus Caper Buerre Blanc



Chocolate Buttercream Torte

Raspberry Coulis

Pecan Tart

Port Wine Caramel, Cinnamon Chantilly

\$30.00

plus tax and gratuity