



Restaurant Week 3 Course Meal \$35

Course One: Starter

Choose one of the following

Baja Wedge Salad

A wedge of baby iceberg, pickled shallot radish, cucumber, feta cheese, green onion
Served with Baja Ranch

Citrus Tuna Salad

A bed of mixed greens with avocado, pickled onion, cucumber, and mandarin oranges tossed in sesame dressing and topped with wonton strips and sesame seed rare tuna

Bacon Wrapped Scallops

4 hearty sea scallops wrapped with bacon and served in a bourbon glaze

Caprese Salad

Fresh mozzarella cheese atop sliced tomato and drizzled with balsamic glaze



Course Two: Entree

Choose one of the following

Salmon Wellington

North Atlantic salmon wrapped in fresh lump crabmeat and encased in a buttery puff pastry, baked to perfection and topped with a house made bearnaise.

Served with wild rice and the vegetable of the day

Balsamic Bliss Flat Iron

6 oz flat iron steak with a balsamic glaze and topped with caramelized onions.

Served with garlic pesto mashed potatoes and the vegetable of the day

Oceanside Fish & Chips

Fresh, hand battered cod

Served with coleslaw, hushpuppies, and fries.

Choice of Deluxe Burger

Served with fries or tater tots.



Final Course: Dessert

Choose one of the following

Mango Guava Cheesecake

Molten Chocolate Chip Cookie

House made Bourbon Apple Bread Pudding

Featured Wines & Specialty Cocktails

Chloe - Pinot Grigio	9	Blackberry Gin & Jam	14
Kim Crawford - Sauvignon Blanc	12	Boozy Hot Chocolate	10
Carmel Road - Pinot Noir	14		

Holiday Inn Oceanside
 2101 Atlantic Ave.
 Virginia Beach, VA 23451
 January 15 - January 21, 2024
 Sun - Thurs 4pm - 9pm
 Fri - Sat 4pm - 10pm

