



ORION'S ROOF
GARDEN & DINING

RESTAURANT WEEK

\$40++ PER GUEST

FIRST COURSE

Please Choose One

EDAMAME

soybeans | smoked fleur de sel

PORK BAO BUN

cha siu pork | cucumber | scallion | sweet miso

GRILLED CORN ELOTE

togarashi seven-spiced chili | wasabi aioli | cotija cheese | fresh lime

PORK POT STICKERS

wok-fried pork pot stickers | spicy sesame oil | szechuan pepper | rice wine vinegar

SECOND COURSE

Please Choose One

MISO SOUP

miso flavor & garnish changes daily

COCONUT CURRY CHICKEN SOUP

shiitake | bean sprouts | thai basil | green curry | coconut milk

CAESAR SALAD

baby romaine | togarashi seven spice croutons | parmesan | miso caesar dressing

ORION'S HOUSE SALAD

iceberg | shaved asparagus | daikon radish | crisp baby tri-color carrots | fried noodle | yuzu citrus ponzu

THIRD COURSE

Please Choose One

ORION'S CHICKEN PAD THAI

joyce farms free range chicken | rice noodles | tofu | thai basil | coconut curry | nam pla | virginia peanuts

LOCAL FARM FRESH VEGETABLE LO MEIN*

egg noodles | tofu | shiitake | snow peas | asparagus | bok choy | tamari soy

FRIED RICE*

pork bacon | carrots | peas | egg | bean sprouts

SEARED SALMON

bok choy | forage mushrooms | spicy kabocha squash puree | citrus pico de gallo

SHORT RIBS

braised in soy broth | pine nuts | jujube | daikon | carrot wasabi mashed potatoes | snap peas

ORIONSROOFVB.COM | 757.937.4222

++ Tax and Gratuity not included in price.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise your server of any food allergens.