



ORION'S ROOF
GARDEN & DINING

RESTAURANT WEEK

JANUARY 20 - JANUARY 26, 2025 | \$55++ PER GUEST

STARTERS

Please Choose One

EDAMAME

spicy garlic | yuzu salt

PORK GYOZA

pork gyoza | rice wine soy vinaigrette | chili oil

ELOTE

corn | edamame | honey wasabi aioli | cotija cheese | fresh lime | wonton chips

MAIN COURSE

Please Choose One

LOCAL ROCKFISH

braised daikon | brussel sprouts | sauce vierge | fish sauce | salted rice crisp

BACKFIN CRAB CAKE

lump crab | sautéed cauliflower | confit heirloom tomatoes | roasted edamame | shishito | edamame puree | remoulade

JOYCE FARMS ROASTED HALF CHICKEN

sake and mirin marinated organic chicken | pad thai gnocchi | parsnip puree | chicken demi | fried kombucha chips

SUSHI CHEF NIGIRI/ROLL COMBO

five-piece chef selected nigiri | tuna tekka maki

CHARGRILLED PETITE FILET

miso roasted carrots | pommes puree | blistered pearl onions | braised shiitake mushrooms | yuzu beet puree | bordelaise
Substitute Petite Filet with 8oz Filet +\$18

ADDITIONS

Butter Poached 4oz Lobster Tail \$18 | Additional Crab Cake \$15

Family Style Fried Rice (Pork or Chicken) to Your Meal for \$25 | Family Style Pad Thai to Your Meal for \$35

HOMEMADE DESSERTS

Please Choose One

APPLE CRUMBLE

served warm with red miso caramel sauce | oatmeal | vanilla ice cream

KRISPY KREME BREAD PUDDING

krispy kreme donuts | miso caramel | vanilla ice cream

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.*