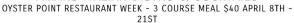


AMARO ITALIAN BISTRO & COCKTAILS COVE TAVERN CURE DISTRICT 41 SALSA'S MEXICAN GRILL SATÉ: A NEW AMERICAN EXPERIENCE STEAK & TONIC





AMARO ITALIAN BISTRO & COCKTAILS



APPETIZER CHOOSE 1

CALAMARI & GARLIC MOZZARELLA BITES
FRIED CALAMARI STEAK BITES, MOZZARELLA BITES, BASIL PESTO MARINATED TOMATOES, FENNEL, OLIVES, CIPOLLINI
ONIONS

BRUSCHETTA

ROASTED GARLIC OIL BAGUETTE, MARINATED TOMATO & MOZZARELLA SALAD, TRUFFLE BALSAMIC MICRO BASIL CAESAR SALAD

BABY ROMAINE LETTUCE, WHITE SARDINES, PARMESAN CRISP, BRIOCHE

CAPRESE MIX GREEN SALAD MIX GREEN & BASI, SALAD, SLICED TOMATOES, HOUSE PULLED MOZZARELLA, PICKLED RED ONIONS/ BASIL WHITE BALSAMIC VINAIGRETTE

ENTRÉE CHOOSE 1

SURF & TURF BOLOGNESE PASTA
GROUND SHRIMP YELLOW TOMATO BOLOGNESE SAUCE, BRAISED BEEF SHORT RIB, CAMPANELLA PASTA, ASPARAGUS CHICKEN PARMESAN
HERBS DE PROVENCE, CRUSTED CHICKEN BREAST, MOZZARELLA, SPAGHETTI, BLACK GARLIC TOMATO SAUCE, FRESH BASIL

AMARO FISH OF THE DAY
PAN SEARED FRESH FISH, POLENTA, PANCETTA, ROASTED RED PEPPERS, FENNEL, LEEKS

SHRIMP ALFREDO FRESH SHRIMP, HOUSE MADE ALFREDO, FETTUCCINE PASTA

VEGGIE PASTA

MUSHROOM CREAM SAUCE, BROCCOLINI, SUNDRIED TOMATOES, WILD MUSHROOMS BLEND, PENNE PASTA.

DESSERT CHOOSE 1

TIRAMISU
ESPRESSO DIPPED LADY FINGERS, SWEET MASCARPONE CREAM, COCO POWDER, HOUSE MADE VANILLA BEAN GLAZE

SWEET CREAM CANNOLI
CRISP PASTRY SHELLS STUFFED WITH SWEET RICOTTA AND SWEET CREAM FILLING, TOPPED WITH PISTACHIOS.

TORTA DI NOCI
FLOURLESS CAMBRIAN (SOUTHERN ITALIAN) WALNUT CAKE TOPPED WITH POWDERED SUGAR AND A HONEY DRIZZLE.

WINE BOTTLE SPECIAL

PINOT NERO, FAMIGLIA CASTELLANI, COLLEZIONE COLLESANO, TUSCANY. 2020 \$40 THE COLOR IS A VIVID PURPLE RED, WITH A RICH AROMAS OF RIPE CHERIES AND STRAWBERRIES. ELEGANT, SMOOTH AND LINGERING, THIS WINE PAIRS BEAUTIFULLY WITH BOTH WHITE AND RED MEATS, WILD GAME, ROASTS AND FRESH CHEESES





AMARO





She Crab Soup or Soup of The Day

• APPETIZER

House or Caesar Salad

Smoked Gouda Mac & Cheese Skillet

Mahi Fish Tacos(2)

Blackened Mahi with spicy slaw, Mandarin Salsa and Sirachi cream sauce served with chips and salsa

• ENTREE

Philly Quesadilla

Seasoned chopped beef with roasted peppers and onions, cheddar and Monteray Jack cheese, served with pico de gallo and sour cream.

Poke Bowl

Hoisin Glazed Ahi Tuna with jasmine rice, Carrots, Cucumbers, Avocado slices, Mandari Salsa and Gochujang Sauce



COVE TAVERN





SHE CRAB SOUP OR SOD

• APPETIZER

AHI TUNA TOSTADAS

BAVARIAN PRETZELS

CRISPY FRIED ROCKFISH BITES

Hot Honey 42 Chicken Mac & cheese and Garlic Mashed Potatoes

• ENTREE

Jumbo Crab Cake and Shrimp Dinner One Jumbo Lump Crab Cake and 4 Panko Breaded Shrimp served broiled or fried

with French Fries and Coleslaw

Pan Seared NY Strip

Hand Cut strip seared in a garlic butter and herb sauce served with Asparagus and Garlic Mashed Potatoes

• DESSERT

CINNAMON APPLE COBBLER

BOURBON CREAM BREAD PUDDING

HOUSE MADE NY CHEESECAKE



COVE TAVERN



cure

City Center Restaurant Week 2024

\$15

CHOOSE 1

PIMENTO B.L.T.

crispy bacon, house pimento cheese, tender greens, roma tomato, garlic-basil aioli, toasted baguette

PASTRAMI REUBEN

house-smoked pastrami, swiss, pickled red cabbage, russian dressing, toasted marbled rye

TURKEY & FIG

roasted turkey, avocado, house fig jam, greens, honey dijon vinaigrette, goat cheese, toasted wheat

CHOOSE 1

SOUP tomato bisque

CHIPS

bbq, sour cream & chive, salt & vinegar, lightly salted, dill pickle, habanero revenge

BOTTLED BEVERAGE

coca-cola, diet coke, apple juice, orange juice, cranberry juice, aquava water, perrier, sprite

CURE





ORGINAL 41 BURGER

ALL AMERICAN BURGER/ W SHARP CHEDDAR

CHICKEN TENDERS

DISTRICT GRILLED CHICKEN CLUB

CHICKEN TRUFFLE BLT

NACHO REGULAR TACO

SERVED WITH A CHOICE OF ONE SIDE

PHILLY DILLY

FAJITA QUESADILLA

DOES NOT INCLUDE A SIDE

SHRIMP BASKET/ Fried or Grilled

FRIED OR GRILLED

DISTRICT 41

www.citycenteratoysterpoint.com @citycenteratoysterpoint ** TUES-FRI 12PM- 4PM*



20% OFF ENTIRE MENU

SALSA'S





SATÉ





N.N City Center Steak&tonic

RESTAURANT WEEK
April 8th-21st

11810-A Fountain Way in City Center Newport News, VA 23606 Call us at 757-690-8474 to make a Reservation

\$20 TWO COURSE

\$25 THREE COURSE

*** 20% Service Charge will be added to All Checks ***

LUNCH

Wednesday - Friday | 11a - 4p Saturday & Sunday | 10a - 3p

COURSE ONE

CHEF'S ONION SOUP

fresh beef marsala broth / caramelized onions / melted swiss cheese / croutons

CLASSIC CAESAR SALAD

romaine / parmesan / croutons / housemade

WEDGE SALAD

iceberg lettuce / carrots / tomatoes / bacon / choice of bleu cheese -or- ranch dressing

FIRE CRACKER ALLIGATOR BITES

fried & tossed in housemade fire sauce

Thank You for Supporting Local

PAY WITH CASH & SAVE 3%!

As an Incentive for our Valued Customers, we now provide a 3% Discount on all Tabs Paid with Cash!

"consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

COURSE TWO

FRIED CHICKEN CAESAR TACOS

two tacos / crispy fried chicken breast / chopped romaine / caesar dressing / parmesan

FRIED SCALLOP TACOS

two tacos / fried scallop pieces / spinach / roasted red pepper & onion sauce / bacon

PORK BELLY TACOS

two tacos / braised pork belly / pimento cheese / arugula / cashews / demi / micro cilantro

BLACK ANGUS *BURGER

choice of cheese / lettuce / tomato / brioche bun / served with choice of side item

PRIME RIB PHILLY

fresh shaved prime rib / provolone / peppers / onions / horseradish mayo / hoagie roll / served with choice of side item

QUESADILLA

beef brisket & short rib meat / horseradish cheddar / housemade guacamole / bbq sour cream drizzle / mixed greens / pico de gallo / micro cilantro

- SIDES CHOICES -

fries / tots / caesar salad / mixed green salad

COURSE THREE

BREAD PUDDING

cinnamon bread pudding / crème anglaise / butterscotch chip ice cream / almond

FLOURLESS CHOCOLATE CAKE

fudge sauce / coco macadamia nut ice cream / chocolate cigar

SORBET

STEAK & TONIC





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DINNER Monday - Sunday | 4-10p

COURSE ONE

CHEF'S ONION SOUP

fresh beef marsala broth / caramelized onions swiss cheese foam / croutons

LOBSTER CHOWDER

potato gnocchi / bacon / onions

BBQ CAESAR SALAD

brisket burnt ends / romaine / parmesan housemade bbq caesar dressing

FIRE CRACKER ALLIGATOR BITES

fried & tossed in housemade fire sauce

MEAT & CHEESE SKILLET

baked skillet / braised meat / goat cheese roasted garlic & peppers / baguette

LOCAL MUSHROOM TOAST

vegetarian option • locally grown mushrooms thyme focaccia bread / porcini balsamic glaze lions maine mushroom & eggplant puree / creamy swiss chard

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COURSE TWO

\$40 ENTREE OPTIONS

*PETITE BEEF FILET

smashed red potatoes / roasted mushrooms asparagus / golden beets / truffle demi

CRISPY CHICKEN LEG QUARTER

roasted garlic fingerling potatoes / snap peas red pepper drops / arugula / marsala chicken jus

*FISH OF THE DAY

potato hash / beef bacon / pepper drops / butter beans spinach / creamy leek sauce / fried leeks

*ITALIAN BURGER

goat cheese / roasted red peppers / spinach / black garlic aioli / served with fries -or- tots

SURF & TURF PASTA

*beef tenderloin tips / *scallop pieces / roasted garlic béchamel sauce / asparagus / roasted red pepper / spinach / penne pasta parmesan

\$50 ENTREE OPTIONS

*DUCK DUO

smashed red potatoes / roasted mushrooms asparagus/ golden beets / truffle demi

*WAGYU BISTRO STEAK

smashed red potatoes / roasted mushrooms asparagus/ golden beets / truffle demi - add on -

scallop / crab cake / shrimp

COURSE THREE

BREAD PUDDING

cinnamon bread pudding / crème anglaise / apple pie ice cream / almond tuile

FLOURLESS CHOCOLATE CAKE

fudge sauce / espresso ice cream / chocolate

SORBET

STEAK & TONIC