

BRICK ANCHOR BREW - HOUSE



DOWNTOWN NORFOLK RESTAURANT WEEK • JAN 14-21

LUNCH MENU • \$12

Drunken Mussels Pasta

Fresh mussels, stewed in garlic, lemon butter and white wine tossed with linguine pasta

Bourbon Pecan Chicken

Skillet-fried pecan-breaded chicken breast in a rich bourbon sauce; served with mashed potatoes

DINNER MENU OPTION 1 • \$25

Grilled Chicken Linguine with Cajun Alfredo Sauce

Creamy alfredo sauce kicked up with a cajun spice served with linguine pasta and grilled chicken

Osso Buco with Risotto Milanese

Slow-cooked pork shank with chopped vegetables in a garlic wine sauce; served over a bed of risotto milanese

DINNER MENU OPTION 2 • \$35

Seafood Risotto

Clams, lobster, scallops, and mussels cooked in a garlic wine sauce mixed in a creamy crab risotto

Elegant Beef Blue

Beef tenderloin cooked to perfection (rare) with a creamy peppercorn sauce topped with blue cheese and asparagus