

3-COURSE DINNER

\$55⁺⁺



ORION'S ROOF
GARDEN & DINING



RESTAURANT WEEK

SUNDAY, JANUARY 18 - THURSDAY, JANUARY 22, 2026

STARTERS

please choose one

ORION'S HOUSE SALAD (DF)

spring mix | heirloom cherry tomatoes | tri-color carrots | cucumbers | crispy garlic | onion soy vinaigrette

MISO SOUP (DF)

miso dashi broth | scallions | tofu | wakame

COCONUT CURRY CHICKEN SOUP (DF)

shredded chicken | red bell peppers | bean sprouts | thai basil | red curry | coconut milk | white rice

MAIN COURSE

please choose one

MISO GLAZED BLACK COD (DF)

fried parsnip | marinated lotus root | pickled vegetables | steamed rice

*SUSHI COMBO (GF) (DF)

four-piece nigiri chef selected | tuna tekka maki

SHORT RIB UDON

shredded soy braised short rib | udon noodles | black garlic | kombu butter

DESSERTS

please choose one

SORBET SAMPLER

mango | raspberry | wild berry

KRISPY KREME BREAD PUDDING

bread pudding | vanilla ice cream | miso caramel

ORIONSROOFVB.COM | 757.937.4222

++ Tax and Tip not included in price.

For parties of 6 or more, a standard 20% tip is applied to your bill for your convenience. You may add an additional tip or adjust as you wish.

** 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.*