

— ROBERT STEINHILBER'S —
THALIA ACRES INN

ESTD 1939

In 1939, Robert Steinhilber opened what has become one of the oldest family owned and operated restaurants in Virginia, Steinhilber's Thalia Acres Inn. Continuing his commitment to service, quality and tradition are his daughter Jeanne and his grandson Brady. Together, they are proud to continue into the future with respect and admiration for traditions of years past. Thank You for joining us for dinner as we remember a time when every meal out was a special event, as it still is today.

APPETIZER/SOUP

FANTAIL FRIED SHRIMP, three or six, signature sauce 12/24
FRIED CRAB CAKES, three or six, house cocktail sauce 12/24
JUMBO DIVER SCALLOPS (2), parmesan crusted, garlic-dill cream sauce 14
FRIED CALAMARI, lemon aioli 10
OYSTERS ROCKEFELLER*, creamed spinach, parmesan cheese, bread crumbs 19
SHE CRAB, original recipe, sherry 12

SALAD

CAESAR, crisp romaine hearts, croutons, parmesan 9
WEDGE, iceberg, tomatoes, bacon, blue cheese crumbles 8
HOUSE, choice of pepper parmesan, creamy french, balsamic vinaigrette 5

RESTAURANT WEEK \$35 MENU (Sunday, February 18th thru Sunday, February 24th)
NO SUBSTITUTIONS ON RESTAURANT WEEK MENU

FIRST COURSE (choice of one)

FANTAIL FRIED SHRIMP (2), signature sauce
ROASTED PORTOBELLO CAP, goat cheese fondue
AVOCADO POKE BOWL, mozzarella, tomatoes, house pickled jalapeño
WINE GLASS, 2015 Trump Winery, Cabernet Sauvignon or 2016 Foxglove, Chardonnay

SECOND COURSE

MIXED GREEN SALAD, jicama, pomegranate arils, green goddess vinaigrette

THIRD COURSE (choice of one)

FANTAIL FRIED SHRIMP (4), signature sauce, twice baked potato
BISTRO STEAK au POIVRE, loaded truffle tater tot
FISH OF THE MOMENT, shrimp risotto, meyer lemon salad, dill oil, sea beans
CHICKEN SALTIMBOCCA, crispy prosciutto, poached egg

DESSERT

COOKIES & CREAM CHEESECAKE

653 Thalia Rd, Virginia Beach, VA 23452 (757) 340-1156 www.steinys.com

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

ENTREES

SEAFOOD

- THE ORIGINAL JUMBO FANTAIL FRIED SHRIMP, signature sauce 28
- JUMBO GRILLED SHRIMP, fresh herb and olive oil marinade 28
- FRIED SEAFOOD PLATTER, shrimp, sea scallops, crab cake, daily fish selection 35
- EASTERN SHORE FRIED OYSTERS, smoked tartar sauce 27
- SAUTÉED CRAB CAKE, celeriac and fennel slaw, lemon pepper aioli 33
- SEAFOOD TAGLIATELLE, shrimp, scallops, baby kale, sun-dried tomatoes, beechwood mushrooms, garlic-dill cream sauce 34

FISH

- SALMON, tomatoes, fingerling potatoes, fresh mozzarella, balsamic reduction 32
- “BANDIT BOAT PAN SEARED FISH”, parmesan shrimp risotto, meyer lemon salad MARKET PRICE

STEAK

Certified Hereford beef, hand cut on premise, upper top choice, all natural, aged a minimum of 35 days

- FILET MIGNON*(8oz) garden herb/garlic butter basted, smashed yukons, stilton demi 45
- NEW YORK STRIP*(16oz) diane sauce, gratin dauphinois potatoes 48
Meyer Natural Angus, “raised without added hormones or antibiotics on a vegetarian diet of grains and grasses”
- PRIME RIB*(10oz or 16oz) yorkshire pudding, au jus, horseradish cream 30/38
- SURF & TURF*(8oz FILET/5oz LOBSTER TAIL) smashed yukons, asparagus, hollandaise 58
- CHATEAUBRIAND FOR TWO*(20oz) fingerling potatoes, turned mushrooms, bordelaise 95

LAMB/CHICKEN

- ORGANIC CHICKEN, brick roasted, andouille sausage grits, collards, pot liquor jus 24
- ROASTED LAMB RACK, tomatoes, oregano, artichokes, feta, rosemary demi 41
- DUCK BREAST, confit leg, wild mushroom risotto, candied orange pan-jus 36

ENTREE ADDITIONS (add to any entree)

FRIED OR GRILLED SHRIMP (3)	12	JUMBO LUMP CRAB CAKE	12
BLUE CHEESE CRUST	3	SAUTÉED MUSHROOMS	4
SAUTÉED ONIONS	3	JUMBO SEA SCALLOP	6
SAUTÉED LUMP CRAB MEAT	14	LOBSTER TAIL (5oz)	18

SIDES (more of the things you really love)

	SMALL	LARGE		SMALL	LARGE
TWICE BAKED POTATO	4		BAKED POTATO	4	
HOUSE CUT FRIES	4	8	PARMESAN SHRIMP RISOTTO	9	18
CREAMED SPINACH	8	16	SAUTÉED SPINACH	8	16
SEASONAL VEGETABLE	7	14	SMASHED POTATOES	4	8

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DRINK MENU

CLASSIC COCKTAILS

Americano - Campari, Sweet Vermouth, Club Soda, Orange and Lime Wheel	8.75
Negroni - Beefeater Gin, Campari, Sweet Vermouth, Orange Peel Twist	9.75
Boulevardier - Bulleit Rye Whiskey, Campari, Sweet Vermouth, Luxardo Cherry	13.75
Manhattan - Knob Creek Rye Whiskey, Sweet Vermouth, Angostura Bitters, Luxardo Cherry	14.75
Vieux Carré - Knob Creek Rye Whiskey, Remy Martin, B & B, Angostura Bitters, Sweet Vermouth	14.75
Sazerac - Bulleit Rye Whiskey, Pernod, Angostura Bitters, Lemon Peel	13.50
Old Fashioned - Bulleit Bourbon, Sweet Vermouth, Bitters, Muddled Orange & Luxardo Cherry	13.50
Agave Margarita - Milagro Silver, Agave Syrup, Fresh Lime Juice, Sour Mix, Kosher Salt Rim	14.50

SEASONALS

Pineapple Mojito - Bacardi Rum, Pineapple Purée, Fresh Mint, Lime Juice, Club Soda	12.00
Sangria - Seasonal Fruits, Red Wine, Lemon & Lime Wedges, Brandy, Club Soda	10.50
Strawberry Lemonade - Smirnoff Strawberry Vodka, Muddled Strawberry & Lemon, Fresh Lemonade	11.00
Moscow Mule - Absolut Lime, Spiced Ginger Beer, Fresh Lime Juice	10.75
Pomegranate Crush - Pama Liqueur, Smirnoff Raspberry Vodka, Grenadine, Club Soda	11.75
Vodka Mojito - Ketel One Cucumber & Mint Vodka, Muddled Cucumber & Fresh Mint, Club Soda	12.00

MARTINIS

Cosmopolitan - Ketel One Citroen, Cointreau, Cranberry Juice, Fresh Lime Juice	14.00
The Last Word - Green Hat Gin, Chartreuse, Fresh Lime Juice, Luxardo Cherry Juice	14.50
Gimlet - Bombay Sapphire, Fresh Lime Juice	14.50

BUBBLES

French 75 - Champagne, Bombay Sapphire, Lemon Juice, Sugar Cube, Twist, Luxardo Cherry	10.50
Aperol Spritz - Aperol Aperitivo, Prosecco, Club Soda	12.00
Bellini - Prosecco, White Peach Purée, Lemon Juice	11.00
Kir Royale - Champagne, Chambord Liqueur, Lemon Twist	11.00

BEERS

LOCAL		IMPORT	
Devils Backbone, Vienna Lager	5.25	Guinness Draught Can	5.25
O'Connor "El Guapo" Agave I P A	5.25	Corona Extra	5.25
Hardywood "VIPA"	5.50	Pilsner Urquell	5.25
Flying Dog "Pearl Necklace" Stout	5.50	Beck's	5.25
DOMESTIC			
Michelob Ultra	4.50	Bud Light	4.50
Anchor Steam	4.75	Samuel Adams, Boston Lager	4.75
Goose Island "312" Urban Wheat Ale	5.25	New Belgium "Fat Tire" Amber Ale	4.75
Woodchuck "Granny Smith" Draft Cider	5.75		
DRAFT			
Sierra Nevada "Hop Hunter" I P A	5.00	Guinness "Blonde" American Lager	5.00
Anchor Porter	5.00		

SPARKLING/CHAMPAGNE			GLASS	BOTTLE	CABERNET/BORDEAUX (LEFT BANK)			GLASS	BOTTLE
101	Mumm Napa "Cuvee M" Brut N. V. Napa Valley (split)			14.00	201	Domino 2016, California	7.00 /	25.00	
102	Pierre Larousse, Blanc de Blanc N. V. Loire			25.00	202	Alexander Valley 2015, Alexander Valley		34.00	
103	Los Monteros, Cava Brut N. V. Spain			27.00	203	Trump Winery 2015, American	9.00 /	35.00	
104	Montelliana, Extra Dry, Prosecco N. V. Veneto	9.00 /		35.00	205	Browne "Heritage" 2016, Columbia Valley	15.00 /	45.00	
105	Roederer Estate, Brut N. V. Anderson Valley			55.00	206	Ferrari-Carano 2015, Alexander Valley		49.00	
106	Voirin-Jumel, Blanc de Blancs N. V. Cramant			69.00	207	Brancia "Tre" 2015, Tuscany		52.00	
107	Gatinois, Rosé N. V. Áy, Grand Cru			85.00	208	Starmont 2016, Napa Valley		55.00	
108	Moët & Chandon "Dom Pérignon" 2006, Épernay			239.00	209	Mount Veeder 2015, Napa Valley		59.00	
109	Krug, Grande Cuvée "165 Ème Édition" N. V. Reims			289.00	210	Ramey "Claret" 2015, Napa Valley		62.00	
110	Ferrier-Jouët "Belle Époque" Rosé 2002, Épernay			325.00	211	Priest Ranch 2015, Napa Valley		65.00	
111	Louis Roeder "Cristal" Brut 1999/2002, Reims			379.00	212	Chateau Haut-Beychevelle Gloria 2014, Saint-Julien		72.00	
112	Veuve Clicquot "La Grande Dame" Brut Rosé 2006, Reims			425.00	213	Glen Manor "Hodder Hill" 2013, Virginia		79.00	
CHARDONNAY/BURGUNDY					214	Peter Franus 2014, Napa Valley		85.00	
113	Domino, N. V. California	7.00 /		25.00	215	Joseph Phelps 2015, Napa Valley		95.00	
114	Jean Touzot, Vieilles Vignes 2017, Mâcon-Villages			28.00	216	Chateau Montelena 2015, Napa Valley		105.00	
115	Domaine du Château de Fleys 2015, Chablis			34.00	217	Duckhorn 2015, Napa Valley		119.00	
116	Foxglove 2016, Central Coast	9.00 /		35.00	218	Silver Oak 2014, Alexander Valley		139.00	
118	Gilles Morat 2016, Pouilly-Fuissé			45.00	219	Robert Foley 2012, Howell Mountain		239.00	
119	Frog's Leap 2016, Napa Valley			47.00	220	Araujo "Altagracia" 2012, Napa Valley		249.00	
120	Ankida Ridge 2015, Virginia			55.00	221	Grace Family Vineyard's "Blank" 2012, Napa Valley		325.00	
121	J.K. Carriere "Lucidité" 2015, Willamette Valley			57.00	MERLOT/BORDEAUX (RIGHT BANK)				
122	Domaine Bernard Defaix "Côte de Léchet" 2016, Chablis			59.00	222	Powers Winery 2014, Columbia Valley		29.00	
123	Walter Scott "La Combe Verte" 2017, Willamette Valley			62.00	223	Chateau Plaisance 2014, Bordeaux Supérieur	9.00 /	35.00	
124	Patz & Hall "Dutton Ranch" 2016, Russian River Valley			65.00	224	Trefethen 2014, Oak Knoll		45.00	
125	Eric Kent 2013, Russian River Valley			68.00	225	Clos Sainte-Anne 2014, Pomerol		59.00	
126	Dehlinger 2012, Russian River Valley			69.00	226	Château Clarke 2012, Lustrac-Médoc		65.00	
127	Anthill Farms "Peugh" 2016, Russian River Valley			72.00	227	Emmolo 2014, Napa Valley		89.00	
128	Mayacamas "Mt. Veeder" 2016, Napa Valley			74.00	228	Mayacamas "Mt. Veeder" 2014, Napa Valley		90.00	
129	Cakebread Cellars 2016, Napa Valley			75.00	PINOT NOIR/BURGUNDY				
130	Lingua Franca "Bunker Hill" 2016, Willamette Valley			79.00	230	Domaine Brunet 2017, Vin de Pays	8.00 /	29.00	
131	Shafer "Red Shoulder Ranch" 2016, Carneros			82.00	231	Etude "Lyric" 2016, Santa Barbara County		34.00	
132	DuMol 2015, Russian River Valley			89.00	232	Grochau "Commuter" 2017, Willamette Valley	9.00 /	35.00	
133	Cattleya "Pratt" 2014, Russian River Valley			95.00	233	Varner "Los Alamos" 2014, Santa Barbara County		45.00	
134	Far Niente 2014, Napa Valley			105.00	234	Arterberry Maresh 2016, Dundee Hills		49.00	
135	Domaine Jean-Michel Gaunoux 2013, Meursault			110.00	235	Biggio Hamina "Holmes Gap" 2015, Willamette Valley		59.00	
136	Alain Chavy "Les Charmes" 2014, Puligny-Montrachet			115.00	236	Patricia Green Cellars "Lia's" 2016, Chehalem Mountains		65.00	
137	Arterberry Maresh "Maresh" 2014, Dundee Hills			119.00	237	St. Innocent "Montazi" 2015, McMinnville		67.00	
138	Pahlmeyer 2016, Napa Valley			125.00	238	Brick House Vineyards "Select" 2016, Ribbon Ridge		69.00	
139	Kongsgaard 2013, Napa Valley			149.00	239	Anthill Farms "Harmony Lane" 2015, Sonoma Coast		75.00	
SAUVIGNON BLANC/SÉMILLON					240	Evesham Wood "Cuvée J" 2014, Eola-Amity Hills		79.00	
140	Jean Sablenay 2017, Touraine			27.00	241	Bertrand Ambroise 2014, Nuits-Saint-Georges		85.00	
141	Indaba 2017, South Africa	8.00 /		29.00	242	Walter Scott "Freedom Hill" 2016, Willamette Valley		89.00	
142	Matua 2017, Marlborough			32.00	243	Purple Hands "Shea" 2016, Yamhill-Carlton District		95.00	
143	Patricia Green Cellars 2016, Willamette Valley	11.00 /		38.00	244	Liquid Farm 2015, Sta. Rita Hills		105.00	
144	Frog's Leap 2017, Napa Valley			43.00	245	Soliste "Nouveau Monde" 2012, Sonoma Coast		109.00	
145	Rosignole "Vieilles Vignes" 2017, Sancerre			45.00	SYRAH/SHIRAZ/RHONE				
146	Eric Kent "Cuvée Renee" 2015, Sonoma County			47.00	246	Shaw & Smith 2015, Adelaide Hills		45.00	
147	Spottswoode 2016, 40% Napa / 60% Sonoma Mountain			65.00	247	Domaine Courbis "Champelrose" 2013, Cornas		57.00	
148	Kenzo Estate "Asatsuyu" 2015, Napa Valley			149.00	248	Ramey 2014, Sonoma Coast		65.00	
PINOT GRIGIO/PINOT GRIS					249	Château de Saint Cosme 2014, Gigondas		69.00	
149	Domino 2016, California			25.00	250	Château de Beaucastel 2016, Châteauneuf du Pape		129.00	
150	Evesham Wood "Blanc Puits Sec" 2017, Eola-Amity Hills			30.00	OTHER REDS				
151	Barboursville 2017, Virginia			34.00	251	Borgo Scopeto 2015, Chianti Classico		34.00	
152	Torre di Luna 2017, Trentino-Alto Adige	9.00 /		35.00	252	Foxglove, Zinfandel 2015, Paso Robles		35.00	
153	Bottega Vinaia 2016, Trentino-Alto Adige			37.00	253	Alexander Valley "Redemption Zin" 2013, Sonoma County		39.00	
154	Santa Margherita 2017, Italy			45.00	254	La Posta "Paulucci" Malbec 2016, Mendoza	15.00 /	45.00	
OTHERS/PINKS					255	Montaribaldi "Palazzina" 2013, Barbaresco		59.00	
155	Dr. Loosen, Riesling 2017, Mosel			27.00	256	Ridge "East Bench" Zinfandel 2016, Dry Creek Valley		65.00	
156	Mont Gravet, Rosé 2017, Languedoc-Roussillon	8.00 /		29.00	257	Porter-Bass "Dot's" Zinfandel 2014, Russian River		69.00	
157	Inama, Soave Classico 2017, Verona			34.00	258	Poggio Antico 2012, Brunello di Montalcino		89.00	
158	Fess Parker, Riesling 2017, Santa Barbara	9.00 /		35.00	259	Prunotto 2015, Barbaresco		95.00	
159	Marengo "Strev" 2017, Moscato d'Asti	9.00 /		35.00	260	E. Pira & Figli, Chiara Boschis "Cannubi" 2013, Barolo		195.00	