

— 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

FANTAIL FRIED SHRIMP, three or six, signature sauce 12/24

FRIED CRAB CAKES, three or six, house cocktail sauce 12/24

EASTERN SHORE FRIED OYSTERS, smoked tartar sauce 12

DIVER SCALLOPS, sweet pea purée, prosciutto, parmesan crumb 14

FRIED CALAMARI, lemon aioli 10

OYSTERS ROCKEFELLER *(6), creamed spinach, parmesan cheese, bread crumbs 19

GOAT CHEESE-PORTOBELLO MUSHROOM , parmesan crust, sun dried tomato oil 14

SOUP

SHE CRAB, original recipe, sherry 12

CHILLED SUMMER, selection changes daily, see server 7

SALAD

CAESAR, crisp romaine hearts, croutons, parmesan 9

WEDGE, iceberg, tomatoes, bacon, blue cheese crumbles 8

ARUGULA, spinach, radicchio, smoked goat cheese, emerald poppy seed vinaigrette 7

HOUSE, choice of pepper parmesan, creamy french, balsamic vinaigrette 5

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
- SAUTÉED CRAB CAKE, celeriac and fennel slaw, lemon pepper aioli 28
- SEAFOOD TAGLIATELLE, shrimp, scallops, baby kale, sun-dried tomatoes, beechwood mushrooms, garlic-dill cream sauce 29
- “BANDIT BOAT” FISH, warm truffle potato salad, sauce vierge MARKET PRICE
- SALMON, heirloom tomatoes, rainbow potatoes, fresh mozzarella, balsamic butter 32

STEAK

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

- CHATEAUBRIAND FOR TWO*(20oz) fingerling potatoes, turned mushrooms, bordelaise 95
- NEW YORK STRIP*(16oz) diane sauce, gratin dauphinois potatoes 45
- FILET MIGNON*(8oz) garden herb/garlic butter basted, smashed yukons, stilton demi 45
- PRIME RIB*(10oz or 16oz) yorkshire pudding, au jus, horseradish cream 30/38
- SURF & TURF*(8oz FILET/5oz LOBSTER TAIL) potatoes aligot, asparagus, hollandaise 58

LAMB/CHICKEN

- AMISH CHICKEN, brick roasted, andouille sausage grits, collards, pot liquor jus 24
- ROASTED LAMB RACK, garden tomatoes, oregano, artichokes, feta, rosemary demi 41

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 RISOTTO	7	14
CREAMED SPINACH	8	16	SAUTÉED SPINACH	8	16
SEASONAL VEGETABLE	7	14	SMASHED POTATOES	4	8

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

SEASONALS

Pineapple Mojito - Bacardi Rum, Pineapple Purée, Fresh Mint, Lime Juice, Club Soda	12.00
White Sangria - Seasonal Local Fruits, White 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
Agave Margarita - Milagro Silver, Agave Syrup, Fresh Lime Juice, Sour Mix, Kosher Salt Rim	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
O'Connor "O D I S" Dry Irish Stout	5.25	Pilsner Urquell, Lager	5.25
Hardywood "VIPA"	5.50	Beck's	5.25
		Newcastle, Brown Ale	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	Leinenkugel's, Grapefruit Shandy	5.25
DRAFT			
Sierra Nevada "Hop Hunter" I P A	5.00	Guinness "Blonde" American Lager	5.00
Midnight "Not My Job" Brown Ale	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	6.00 /	25.00	
102	Pierre Larousse, Blanc de Blanc N. V. Loire			25.00	202	Foxglove 2016, Paso Robles	9.00 /	35.00	
103	Los Monteros, Cava Brut N. V. Spain			27.00	203	Alexander Valley 2015, Alexander Valley		37.00	
104	Montelliana, Extra Dry, Prosecco N. V. Veneto	9.00 /		35.00	204	Jim Barry "Cover Drive" 2014, Coonawarra		42.00	
105	Roederer Estate, Brut N. V. Anderson Valley			55.00	205	Browne "Heritage" 2016, Columbia Valley	10.50 /	45.00	
106	Voirin-Jumel, Blanc de Blancs N. V. Cramant			69.00	206	Resolute 2015, Lake County		47.00	
107	Gatinois, Rosé N. V. Ay, Grand Cru			85.00	207	Brancia "Tre" 2014, Tuscany		52.00	
108	Moët & Chandon "Dom Pérignon" 2006, Épernay			239.00	208	Starmont 2016, Napa Valley		55.00	
109	Krug, Grande Cuvée N. V. Reims			289.00	209	Rocca di Frassinello "Le Sughere" 2013, Tuscany		59.00	
110	Perrier-Jouët "Belle Epoque" Rosé 2002, Épernay			325.00	210	Ramey "Claret" 2015, Napa Valley		62.00	
111	Louis Roeder "Cristal" Brut 2002, Reims			379.00	211	Priest Ranch 2014, Napa Valley		65.00	
112	Veuve Clicquot "La Grande Dame" Brut Rosé 2006, Reims			425.00	212	Chateau Haut-Beychevelle Gloria 2014, Saint-Julien		69.00	
CHARDONNAY/BURGUNDY					213	Glen Manor "Hodder Hill" 2013, Virginia		75.00	
121	Domino, N. V. California			25.00	214	Heitz Cellar 2013, Napa Valley		89.00	
122	Jean Touzot, Vieilles Vignes 2017, Mâcon-Villages			28.00	216	Château Clerc Milon 2015, Pauillac		125.00	
123	Foxglove 2014, Central Coast	8.00 /		32.00	217	Tierra Roja 2012, Napa Valley		189.00	
124	Fess Parker 2016, Santa Barbara County	9.00 /		35.00	218	Fantesca, Estate 2011, Spring Mountain		195.00	
125	Domaine des Gerbeaux 2015, Pouilly-Fuissé			45.00	219	Dunn Vineyard's "Howell Mountain" 2012 Napa Valley		229.00	
126	Ankida Ridge 2015, Virginia			49.00	220	Robert Foley 2012, Howell Mountain		239.00	
127	Frog's Leap 2016, Napa Valley			55.00	221	Araujo "Altigracia" 2012, Napa Valley		249.00	
128	Jean-Pierre Grossot "Fourneaux" 2015, Chablis			59.00	222	Grace Family Vineyard's "Blank" 2012, Napa Valley		325.00	
129	Patz & Hall "Dutton Ranch" 2015, Russian River Valley			65.00	223	Shafer "Hillside Select" 2013, Napa Valley		375.00	
130	Liquid Farm "La Hermana" 2015, Santa Maria Valley			67.00	MERLOT/BORDEAUX (RIGHT BANK)				
131	Eric Kent 2013, Russian River Valley			69.00	231	Powers Winery 2014, Columbia Valley		29.00	
132	Cakebread Cellars 2016, Napa Valley			70.00	232	Chateau Plaisance 2014, Bordeaux Supérieur	9.00 /	35.00	
133	Dehlinger 2012, Russian River Valley			75.00	233	Nine North "Parcel 41" 2015, Napa Valley		39.00	
134	Mayacamas "Mount Veeder" 2014, Napa Valley			79.00	234	Trefethen 2014, Oak Knoll		45.00	
135	Shafer "Red Shoulder Ranch" 2015, Carneros			82.00	235	Clos Sainte-Anne 2014, Pomerol		55.00	
136	DuMol 2015, Russian River Valley			89.00	236	Paloma 2013, Napa Valley		95.00	
137	Cattleya "Pratt" 2014, Russian River Valley			95.00	237	Shafer "TD-9" 2015, Napa Valley		109.00	
139	Far Niente 2014, Napa Valley			105.00	238	Kenzo Estate "Murasaki" 2012, Napa Valley		349.00	
140	Domaine Jean-Michel Gaunoux 2013, Meursault			110.00	PINOT NOIR/BURGUNDY				
141	Alain Chavy "Les Charmes" 2014, Puligny-Montrachet			115.00	241	Domaine Brunet 2016, Vin de Pays	7.00 /	29.00	
142	Pahlmeyer 2014, Napa Valley			125.00	242	Etude "Lyric" 2015, Santa Barbara County		34.00	
143	Arteberry Maresh "Maresh" 2014, Dundee Hills			129.00	243	Grochau "Commuter Cuvée" 2016, Willamette	9.00 /	35.00	
144	Kongsgaard 2013, Napa Valley			149.00	244	Varner "Los Alamos" 2014, Santa Barbara County		45.00	
SAUVIGNON BLANC/SÉMILLON					246	Sonoma-Cutrer 2015, Russian River		57.00	
151	Indaba 2017, South Africa			25.00	247	Anthill Farms "Harmony Lane" 2015, Sonoma Coast		75.00	
152	Jean Sablenay 2017, Touraine	7.00 /		29.00	249	Dehlinger "Goldridge" 2015, Russian River Valley		79.00	
153	Matua 2016, Marlborough			32.00	250	Bertrand Ambroise 2014, Nuits-Saint-Georges		85.00	
154	Vieux Château Gaubert 2015, Graves			35.00	251	Walter Scott "Seven Springs" 2016, Eola-Amity Hills		89.00	
155	Rosignole 2017 "Vieilles Vignes" Sancerre			37.00	252	Liquid Farm "Radian" 2014, Sta. Rita Hills		105.00	
156	Patricia Green Cellars 2016, Willamette Valley			39.00	253	Soliste "Nouveau Monde" 2012, Sonoma Coast		109.00	
157	Frog's Leap 2017, Napa Valley			43.00	SYRAH/SHIRAZ/RHONE				
158	Craggy Range "Te Muna" 2017, Martinborough			45.00	261	Boutinot "Les Coteaux" 2013, Côtes du Rhône Villages		32.00	
159	Eric Kent "Cuvée Renee" 2015, Sonoma County			47.00	262	Shaw & Smith 2015, Adelaide Hills		45.00	
160	Spottswoode 2015, 34% Napa / 66% Sonoma Mountain			65.00	263	Domaine Courbis "Champelrose" 2013, Cornas		57.00	
162	Kenzo Estate "Asatsuyu" 2015, Napa Valley			149.00	264	Ramey 2014, Sonoma Coast		59.00	
PINOT GRIGIO					265	Domaine de la Charbonnière 2012, Châteauneuf-du-Pape		65.00	
171	Domino 2016, California			25.00	266	Château de Saint Cosme 2014, Gigondas		69.00	
172	Torre di Luna 2016, Trentino-Alto Adige	8.00 /		34.00	267	Shafer "Relentless" 2012, Napa Valley		145.00	
173	Barboursville 2017, Virginia			35.00	OTHER REDS				
174	Bottega Vinaia 2016, Trentino-Alto Adige			37.00	271	Borgo Scopeto 2015, Chianti Classico		34.00	
175	Santa Margherita 2017, Italy			45.00	272	Foxglove, Zinfandel 2014, Paso Robles		35.00	
OTHERS/PINKS					273	Ca'Viola "Bricchet" 2013, Barbera d'Alba		37.00	
181	Dr. Loosen, Riesling 2016, Mosel			27.00	274	Alexander Valley "Redemption Zin" 2013, Sonoma County		39.00	
182	Piazza del Castello, Rosé 2016, Tuscany	7.00 /		29.00	275	La Posta "Angel Paulucci" Malbec 2015, Mendoza	10.50 /	45.00	
184	Fess Parker, Riesling 2016, Santa Barbara Cty.	7.50 /		32.00	276	Montaribaldi "Palazzina" 2013, Barbaresco		59.00	
185	Gustav, Grüner Vetliner 2015, Austria			33.00	277	Venge "Scout's Honor" 2015, Napa Valley		65.00	
186	Inama, Soave Classico 2017, Verona	8.00 /		34.00	278	Porter-Bass "Dot's" Zinfandel 2014, Russian River		69.00	
187	Marenco "Strev" 2017, Moscato d'Asti	9.00 /		35.00	279	Catine Leonardo 2011, Brunello di Montalcino		85.00	
189	Remhoogte "Honeybunch" Chenin Blanc 2015, Stellenbosc			39.00	280	E. Pira & Figli, Chiara Boschis "Cannubi" 2013, Barolo		195.00	
					281	Numanthia "Termanthia" Tinta de Toro 2011, Toro		350.00	

HOMEMADE DESSERTS

JEANNE'S CHOCOLATE DELIGHT, crunchy nut crust, cream cheese, whipped cream	8.00
OLD FASHIONED APPLE PIE, vanilla ice cream	10.00
STICKY TOFFEE PUDDING, vanilla ice cream, salted caramel, toffee crunch	10.00
CHOCOLATE AMARETTO SIN PIE, decadent dark chocolate laced with Di Saronno Amaretto	9.00
PECAN PIE, house made Bulleit bourbon-sea salt ice cream	12.00
CRÉME BRÛLÉE	10.00

BAR DESSERTS (made with ice cream)

BIT-O-HONEY, Bailey's Irish Cream, Crème de Cacao	9.00
STEINY'S COMFORT, Southern Comfort, Coffee Liqueur, Chocolate Sauce	9.00
RAZBARETTO, Amaretto, Chambord	9.00
ALMOND JOY, Crème de Cacao, Amaretto	9.00
BUTTER PECAN, Frangelico, Cream and Vanilla	9.00
TOASTED ALMOND, Amaretto, Coffee Liqueur	9.00

DESSERT WINE / PORT (GLASS)

Pacific Rim, Raspberry Framboise	8.00	Kopke, Fine Tawny	10.00
Quady "Essensia" Orange Muscat, 2014	8.00	Fonseca, Late Bottled Vintage 2011	11.00
Warre's "Warrior"	8.00	Fonseca, 10 Year Tawny	12.00
Graham's "Six Grapes"	8.00	Taylor-Fladgate, 10 Year Tawny	12.00

DESSERT WINE / PORT (1/2 BOTTLE)

Chatham Vineyards, Late Harvest Dessert Red, 2014, Eastern Shore	42.00
Kiona, Chenin Blanc, Ice Wine 2016, Red Mountain	45.00
Dow's 2000 Vintage	65.00
Ca' Togni, Sweet Red Wine 2007, Napa Valley	69.00
Merry Edwards, Late Harvest, Sauvignon Blanc 2012, Russian River Valley	95.00
Dolce, Late Harvest, Semillon/Sauvignon Blanc 2008, Napa Valley	109.00

AFTER DINNER SPIRITS

SMALL BATCH BOURBON/WHISKEY		SINGLE MALT SCOTCH	
Baker's	14.00	Balvenie Doublewood 12 Year	23.00
Bare Knuckle (Virginia)	13.25	Glenkinchie 1991 Distillers Edition	24.00
Basil Hayden's	13.25	Glenmorangie The Original 10 Year	13.00
Blanton's Single Barrel	22.00	Glenmorangie The Original 18 Year	34.00
Booker's	14.25	Lagavulin 16 Year	33.00
Crown Royal XO	13.75	Laphroig 10 Year	15.00
Hudson Baby	13.50	Oban 14 Year	25.00
Filibuster (Virginia)	14.00	Talisker 10 Year	24.00
Four Roses Single Barrel	13.50	The Dalmore 12 Year	23.00
Green Spot Irish Single Pot	14.00	The Dalmore Cigar Malt	39.00
Knob Creek	12.75	The Glenlivet 18 Year	40.00
Stranahan's (Colorado)	13.50	The Macallan 12 Year	23.00
Woodford Reserve	12.75	The Macallan 18 Year	42.00
RYE WHISKEY		The Macallan Fine Oak 15 Yr	40.00
Bulleit	12.50	COGNAC	
Hudson Manhattan	13.50	Hennessy VS	13.00
Knob Creek	12.75	Courvoisier VS	13.25
Ragged Branch (Virginia)	14.25	Courvoisier VSOP	15.50
Russell's Reserve Single Barrel	17.50	Remy Martin VSOP	13.50
Woodford Reserve	12.75	Remy Martin XO Excellence	36.00
CORDIALS / LIQUERS			
Bailey's Original Irish Cream	12.00	Grand Marnier	13.00
Benedictine & Brandy D.O.M.	13.25	Grand Marnier Cuvee du Centenaire	40.00
Chartreuse Green	13.25	Kahlua	10.75
Di Saronno Amaretto	12.25	Romana Sambuca	9.75
Drambuie	13.25	Romana Sambuca Black	9.75
Frangelico	12.25	Tia Maria	12.25

COFFEE, ESPRESSO & CAPPUCINO (house-roasted daily)