

RESTAURANTS

Top 5 deals and meals of Downtown Norfolk Restaurant Week – including all-you-can-eat filet mignon

By Matthew Korfhage
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Judy Cowling
The lofty Mile High Key Lime Pie at Todd Jurich's Bistro is the perfect summer treat.

Downtown Norfolk is about to get fat. Starting Sunday, nearly 30 restaurants in will offer special dining deals for [Downtown Norfolk Restaurant Week](#) – three course dinners for \$25 or \$35, and two-course lunches for \$12.

Restaurant weeks are like nitro for restaurants, an injection of diners during times when business often lags. The neighborhood's sheer density of eateries has helped make Downtown Norfolk Restaurant Week particularly popular, both with restaurants looking for new customers and diners looking for deals. This week, July 15-22, will mark the 25th dining week downtown.

"We have people who dine out almost every meal during restaurant week," says Downtown Norfolk Council's Jessica Klinier.

But not all deals are created equal: Some of the restaurants offer better prices at happy hour every day, while others don't inspire us to spend \$35 in a sitting.

We've sifted through the advance menus, picking out our five top picks to get the best grub for the money, with a strong preference for restaurants that offer a wealth of options. After all, you're probably not eating alone.

[Lunch or dinner at Todd Jurich's](#)

150 W. Main Street, #100, 622-3210, toddjurichsbistro.com.

Todd Jurich's does this very, very right. All meals include many options, and even the \$12 lunch menu includes gazpacho or heirloom tomato appetizers, backing up a flatiron steak main course. The \$35 three-course dinner menu, though, is the real corker: she-crab soup appetizers, a four-deep selection of generous desserts including mile-high cheesecake, and entrees that include lobster surf 'n' turf, jumbo crabcake and filet mignon made with Hereford beef. It's the meal Gordon Gekko would eat in "Wall Street," but at considerably lower cost.

[Dinner at St. Germain](#)

255 Granby St., 321-9445, www.saintgermainnorfolk.com.

Go big or stay home, I guess. Norfolk's most accomplished cocktail spot has gone nuclear on its \$35 dinner menu, with a cronut (that's a cross between a croissant and a doughnut) for dessert, and a chicken confit scallion pancake as an appetizer that seems to mash up French, Korean and Taiwanese. The dinner entrees are even more ambitious, with a coffee-and-root-beer pork belly dish and Lebanese tea-brined salmon. Entrees here often cost more than \$30 by themselves, so this is a great chance to try something genuinely new.

[Lunch at Saltine](#)

100 East Main Street at The Main, 763-6280, saltinenorfolk.com.

The three-course dinner is also a pretty generous deal at the Main's new nautical-themed restaurant, but the lunch feels almost criminal: A Caesar salad made with caviar dressing or a plate of calamari as an appetizer? And then a plate of fish and chips or a prime rib melt entree, all for \$12? Yes, please.

[Lunch at Varia](#)

100 East Main Street at The Main, 763-6280, varianorfolk.com.

Again with the great lunch deals at The Main. Whatever your feelings about a wagon wheel Bolognese with veal, cream and peas – clever piece of fun, or a crime against the one true Italy – one cannot feel conflicted about the price. The plate of pasta, along with your choice of meatballs or a salami-laden salad as appetizer, is a mere \$12.

All-you-can eat dinner at Texas de Brazil

300 Monticello Ave. at MacArthur Center, 622-3113, texasdebrazil.com.

The Brazilian-ish steakhouse offers only one thing: all-you-can-eat everything. Beef and pork ribs? Lamb chops? Filet mignon? Filet mignon wrapped in bacon? Whatever, man: You can build a whole new life out of meat. But this week it's 10 bucks cheaper, at \$35.

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