

Valentine's Day Features

SOUP

Seafood Chowder Cup 7 French Onion Soup 9

APPETIZERS

Steamed Clams w/Andouille Sausage. Fresh clams and Andouille sausage simmered in ale, garlic, Celery and jalapeño peppers served with artisan bread for dipping 16

Shrimp Cocktail. Four Jumbo Shrimp cooked perfectly served with a spicy cocktail sauce 17

Artichoke Stuffed Mushrooms with roasted peppers, mozzarella and parmesan cheese 13

Buffalo Chicken Flatbread topped with blue cheese, tomatoes, onions and buffalo chicken 14

ENTREES

Includes our house salad with choice of dressing and warm rolls and butter

Prime Rib. Herb Encrusted Roast Prime Rib of Beef au Jus with horseradish cream sauce 36

Duck Breast. Pan roasted duck breast topped with a raspberry demi served with a sweet potato mashed and banana chutney 26

Seared Ahi Tuna. Seared Ahi Tuna finished with a pineapple and mango chutney and Wasabi crème fraiche 28

Maple Glazed Pork Loin. Served with mashed potato and house vegetable 23

Surf and Turf. Grilled US Prime NY Strip topped with prosciutto wrapped Jumbo Shrimp 44

Roasted Leg of Lamb. Rosemary and Garlic encrusted leg of lamb topped with a natural demi 26

Pasta Primavera. Portabello mushrooms, peppers, onions, plum tomatoes, spinach, and garlic simmered in olive oil served over penne pasta topped with grated Parmegiano Reggiano 23

Ask your server for our menu of decadent desserts... one is not enough!