

Valentine's Day Features

SOUP

Seafood Chowder Cup 8 French Onion Soup 10

APPETIZERS

Crab Cakes - A trio of lump crab cakes served with a chipotle aioli 19

Shrimp Cocktail - Four Colossal Shrimp cooked perfectly served with a spicy cocktail sauce 19

Artichoke & Spinach Dip - Baked artichoke, spinach and cheese dip served with crostini 13

Lemon, Garlic & Herbs Escargot - Served in portobello mushroom caps with crostini 15

Baked Goat Cheese Salad - Poached pears and baked goat cheese on organic greens mix 15

ENTREES

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

Filet and Lobster Oscar - Tournedos of beef tenderloin and Maine lobster topped with Asparagus and bernaise sauce served with twice baked potato and house vegetable 55

Prime Rib - Herb Encrusted Roast Prime Rib of Beef au Jus with horseradish cream sauce 40

Rack of Lamb - Rosemary and Garlic encrusted leg of lamb topped with a natural demi served with fingerling potatoes and house vegetable ½ Rack 39 Full Rack 55

Broiled Scallops - Sea scallops simmered in a white wine, and lemon topped with light bread crumbs served with rice and house vegetable 32

Chilean Sea Bass - Seared Chilean Sea Bass finished with a thyme and tomato concasse served with rice and house vegetable 37

Grilled Salmon - Fresh Faroe Island Salmon fillet served with creamed potatoes, leeks, and spinach 32

Chicken Marsala - Bell & Evans organic chicken breast sautéed with a mushroom and Marsala sauce 27

Stuffed Pork Loin - With leeks, mushrooms, garlic, roasted red pepper, finished with a pork demi served with mashed potatoes and house vegetable 26

Roasted Vegetable Lasagna - Roasted portobello, peppers, onions and spinach layered with a four cheese blend served with garlic bread 27

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