

Valentine Menu

Appetizers

Seafood Trio

Crab Cake, Day Boat Scallop, and a Grilled Jumbo Shrimp
Served with a Orange Fennel Beurre Blanc
15.75

Grilled D'Anjou Pear Salad

Baby Greens, Endive, Apples, Roasted Walnuts, and Maytag Blue Cheese,
tossed in a Pear Vinaigrette topped with Grilled D'Anjou Pear
9.50

Maine Lobster Risotto

13.95

Entrees

Pan-Seared Sea Scallops

Five Jumbo Sea Scallops Pan-Seared with an
Orange Fennel Beurre Blanc Sauce served with Grilled Asparagus
27.75

Chilean Sea Bass

Pan-Seared Chilean Sea Bass served with Artichoke Hearts and a
Dijon Mustard Sauce. Served with Grilled Asparagus
36.95

Grilled Australian Rack of Lamb

Double Cut Lamb Chops marinated in a Rosemary Herb
Seasoning served with Yukon Gold Spinach Mashed Potatoes
35.95

Filet Mignon with a Bleu Cheese Herb Crust

8 oz. Charbroiled Petite Filet served with
Spinach Mashed Potatoes and Bordelaise Sauce
35.75

Veal Chop with Mushroom Demi Sauce

Pan Seared Veal Chop topped with Chanterelle Mushrooms
In a Veal Demi Sauce, served with Braised Fennel
37.95

Bone-In Filet

14 Ounce Bone-In Filet Mignon served with Shoestring Fries
49.95

Dessert

Chocolate Soufflé

A Rich Chocolate Soufflé served with a Grand Marnier Cream Anglaise
8.00

Seasonal Crème Brulee

A delicate Custard with a Caramelized Sugar Top.
Please ask your server about tonight's selection
8.00