



RESTAURANT & SPECIAL EVENTS

# Valentine's DAY MENU

## *Appetizers*

**Crab Stuffed Mushrooms** Lump Crab Stuffing, Sweet Chili Aioli 12

**Fried Calamari** Marinara, Fresh Greens, Lemon, Red Pepper 11

**Spinach Dip** White Cheddar, Pita Bread 11

## *Soups & Salads*

**Tomato Basil** 6

**Clam Chowder** 6

**House Salad** Spring Mix, Mozzarella Cheese, Tomatoes, Red Onion, Cucumber, Champagne Vinaigrette 6

## *Entrée Salads*

*Add to any entrée salad:*

*Chicken 5    Salmon 8*

**The Red Salad** Radicchio, Red Leaf, Pomegranate, Red Onion, Mandarin Oranges, Toasted Pecan, Feta Dressing 12

**Caesar Romaine**, Caesar Dressing, Parmesan, House made Croutons 11

**Shrimp, Crab & Lobster Salad** Butter Lettuce, Asparagus 21

## *Entrees*

*Add to any entrée:*

*Shrimp Scampi 11    Jumbo Scallops 11    Lobster Tail Medallion 15*

**Seafood Flight for Two** Grilled Shrimp Scampi, Butter Poached Lobster Tails, Brown Butter Seared Scallops, Jumbo Lump Crab Cakes with Dill Aioli, Garlic Mashed Potatoes, Market Vegetables 60

**Prime Rib** Au Jus, Garlic Mash, Market Vegetables 30

**Filet Mignon 8 oz** Béarnaise Sauce, Garlic Mash, Market Vegetables 38

**Broiled T-bone** Garlic Mash, Market Vegetables 36

**Parmesan Crusted Chicken** Basil Marinara, Spaghetti Pasta, Provolone, Fresh Tomatoes 22

**Pan Seared Salmon** Artichoke Hearts, Fresh Tomatoes, Lemon Butter, Garlic Mash, Market Vegetables 28

**Butternut Squash Ravioli** Portabella Mushroom, Fresh Tomatoes, Goat Cheese, Asparagus, Champagne Sauce 20