



# Valentine's DAY MENU

## FIRST COURSE

(Choice of one)

Crab Cake Roasted garlic aioli

Fresh Oysters On the half shell

Bacon Mac & Cheese Balls Spicy cheese sauce

## SECOND COURSE

(Choice of one)

New England Clam Chowder

Kale Salad Broccoli, carrot slaw, currants,  
sweet & spicy peanut butter dressing

California Mix Greens Candied walnuts,  
sliced apples, bleu cheese, raspberry dressing

## THIRD COURSE

(Choice of one)

Seafood Collage Half lobster tail, diver scallops,  
jumbo shrimp, salmon, citrus beurre blanc, linguini 70

.....  
*Served with whipped potatoes and seasonal vegetables*  
.....

Grilled Salmon Grilled fillet, wilted spinach,  
lemon beurre blanc 65

Pan Roasted Chicken Breast Olive oil, white wine,  
garlic, thyme, tomato relish 55

Fire Grilled Rib Eye Steak 14 oz hand carved steak 68

Pistachio Crusted Halibut Pan seared fillet, lemon spinach 65

Filet Mignon Center cut filet 70

Lobster Tail Broiled, drawn butter 75

.....  
Add Lobster Tail \$30 or Sautéed Shrimp \$15  
.....

## DESSERT

Chocolate Heart for Two