

Happy Valentine's Day

first course

SHRIMP COCKTAIL - house cocktail sauce.

OYSTERS ON THE HALF
soy-ginger mignonette

BAKED CLAMS OREGANATA
oregano, garlic & homestyle breadcrumbs.

STUFFED MUSHROOMS
your choice: *sausage* or *crabmeat*.

FRIED CALAMARI - fresh lemon. marinara

MINI MEATBALLS - melted mozzarella. marinara.

SIGNATURE "BOXER" SALAD - seasonal mixed greens, candied walnuts, dried cranberries, fresh seasonal fruit & crumbled bleu cheese tossed in our signature raspberry vinaigrette.

CAESAR SALAD - hearts of romaine. herbed croutons. shaved imported Parmigiano-Reggiano.

main course

CHICKEN PARM "VODKA" STYLE
house vodka sauce. fresh mozzarella. mezza rigatoni.

EGGPLANT ROLLATINI (V)
breaded eggplant. ricotta. marinara.

GRILLED VEAL CHOP
rosemary seasoned. mashed potatoes & green beans.

CENTER CUT FILET MIGNON
mashed potatoes & green beans

NEW YORK STRIP
certified black angus. mashed potatoes & green beans

MACADAMIA NUT CRUSTED GROUPER
beurre blanc. roasted potatoes & green beans

STUFFED SHRIMP
classic crabmeat stuffing. roasted potatoes & green beans

LINGUINE ALLA PESCATORE
lobster tail, shrimp & lump crabmeat tossed with linguine
your choice: *bianco*, *marinara* or *fra diavolo*

SURF & TURF (+\$18)
center cut filet mignon & cold water lobster tail.
drawn butter. green beans & roasted potatoes.

JOHN HENRY'S FAMOUS CRAB CAKES
house tartar sauce. roasted potatoes & green beans.

BROILED TWIN LOBSTER TAILS
drawn butter. roasted potatoes & green beans.
stuffed with crabmeat (+\$18)

dessert

your server will present our dessert tray.

