

VALENTINE'S DAY MENU

3 Course - Valentine's Menu for Two - \$40.99 per person.

APPETIZERS

Select One Appetizer

JUMBO LUMP CRAB CAKES

Broiled Crab Cakes with Sherry Lobster Sauce & Lemon.

MINI MEZZE

Hummus, Tzadziki, Roasted Peppers, Prosciutto, Marinated Olives, Feta & Saganaki with Fig Jam.

LAMB MEATBALLS

With House Made Marinara Sauce, Barrel Aged Feta & Basil Chimichurri.

GRILLED OCTOPUS

Char Grilled Mediterranean Sea Octopus, Olives, Roasted Peppers, Capers, Lemon Dill Vinaigrette.

TOMATO & BURRATA

Heirloom Tomatoes, Arugula, Onions, Creamy Burrata Cheese, Fig Balsamic Reduction.

BEETS & WHIPPED FETA

House Roasted Beets, Barrel Aged Feta, Tomatoes, Onions, Radish, Dill, Walnuts, Lemon Vinaigrette.

ENTREES

Select Two Entrees

RED SNAPPER

Pan Seared, served over Seafood Risotto, Roasted Pepper Sauce, Grilled Asparagus, White Wine Lemon Sauce.

SEARED SCALLOPS & SHRIMP

George's Bank Scallops, Gulf Shrimp, Lemon & Caper Risotto, Parmesan, Veggie Succotash, Asparagus, Basil Oil.

SPINACH ARTICHOKE CHICKEN

Grilled Chicken Breast, Goat Cheese, Sautéed Artichokes, Tomatoes & Spinach, in White wine Lemon Sauce, Potato Puree.

FILET & LOBSTER

Center Cut Black Angus Filet Mignon, Broiled Lobster Tail, Red Wine Demi Glace, Potato Puree & Grilled Asparagus.

RACK OF LAMB

Herbs Crusted, Spinach & Feta Couscous, Spinach, Roasted Campari Tomatoes & Asparagus.

RIBEYE STEAK

Braveheart Black Angus, Thyme, Garlic & Oregano, Char Grilled with Lemon Herb, Roasted Potatoes, Tomatoes, Sautéed Spinach.

BEEF WELLINGTON FOR TWO - \$46.99 PP

The Ultimate Valentine's Dinner. 18 Oz Center Cut Filet, Mushrooms, Parma Prosciutto, Pastry Au jus, Chimichurri & Hollandaise Sauce, Potato Puree, Grilled Asparagus, Roasted Vine Tomatoes.

DESSERT

VALENTINE'S DESSERT TRIO

A Sampling of all three desserts. - Flourless Chocolate Cake
Coconut Crème Brulee, Baklava & Fresh Berries.

CHAMPAGNE

Zonin, Prosecco – "Split", Italy	8.00	
Grandial Brut, France	7.00	26.00
Iron Horse, California		64.00