VALENTINE'S DAY MENU

~ RESERVATIONS RECOMMENDED ~
~ SERVED FRIDAY, FEBRUARY 10TH THRU TUESDAY, FEBRUARY 14TH ~

APPETIZERS

BURRATA MOZZARELLA	SEASONED WITH SEA SALT AND CRACKED BLACK PEPPER, SERVED WITH FIG JAM, BABY ARUGULA, CRUMBLED BACON AND CROSTINI $18
SHORT RIB EMPANADAS	HOUSE MADE EMPANADAS, FILLED WITH BRAISED SHORT RIBS, SERVED WITH AN OSSO BUCCO SAUCE $16
TUNA TARTARE	MINCED AHI TUNA IN AN ORANGE SESAME DRESSING SERVED WITH HOUSE MADE GUACAMOLE AND FRESH TORTILLA CHIPS AND A LITE BALSAMIC DRIZZLE $18

SOUP

LOBSTER BISQUE	CREAMY, SMOOTH, FLAVORFUL SOUP WITH FRESH NEW ENGLAND LOBSTER MEAT $10

ENTRÉES

CHICKEN TOSCANA	CHICKEN BREAST LAYERED WITH PROSCIUTTO, SPINACH AND FONTINA CHEESE, TOPPED WITH A PORCINI MUSHROOM CREAM SAUCE, SERVED WITH A VEGETABLE MEDLEY $26
CHILEAN SEA BASS	A TENDER WHITE FISH BROILED WITH BREADCRUMBS, LEMON, OLIVE OIL, WHITE WINE, AND SPICES, SERVED WITH A VEGETABLE MEDLEY $45
MODERN PAELLA	CLAMS, MUSSELS, SHRIMP, CALAMARI, CHICKEN, CHORIZO, PIECES OF PORK AND BELL PEPPERS IN A LIGHT MARINARA OVER YELLOW RICE $39
COWBOY STEAK	22OZ. BONE-IN RIB-EYE STEAK GRILLED TO PERFECTION, SMOTHERED WITH CARAMELIZED ONIONS AND MUSHROOMS, SERVED WITH GARLIC MASHED POTATOES $54

SPECIAL DESSERTS- $10

~ CHOCOLATE COVERED STRAWBERRIES ~

CHOCOLATE MOUSSE ~ MIXED BERRY PARFAIT

If you have a food allergy, please speak to the owner, manager, or your server.

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