

Valentine's Day

MENU

Starters

Shrimp Cocktail GF | cocktail sauce \$19

Mussels GF | fra diavolo style \$18

Eggplant Tower | breaded eggplant, beefsteak tomato, roasted pepper, garlic oil, balsamic glaze \$18

Fig Jam Flatbread GF/UR | housemade crust, fresh fig jam, chopped nuts, feta cheese, arugula, balsamic drizzle \$16

French Onion Soup GF/UR | blend of onions topped with gruyère, provolone & parmesan cheese \$8

Main Dishes

Surf & Turf GF | 6oz filet mignon, 6oz lobster tail, twice baked potato, seasonal vegetable \$49

Seared Scallops & Shrimp Scampi GF | risotto, asparagus, basil oil \$42

Stuffed Veal Chop GF | stuffed with fontina cheese & spinach, espagnole sauce, mashed potatoes \$52

Crab Stuffed Flounder GF | jasmine rice, seasonal vegetable \$39

Desserts

Red Velvet Torte | red velvet cake, frosting \$13

Tiramisu | espresso-soaked lady fingers, mascarpone, cocoa powder \$8

GF = GLUTEN-FREE | GF/UR = GLUTEN-FREE UPON REQUEST

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES

GLUTEN-FREE CRUSTS FOR FLATBREADS ARE +\$2 ADDITIONAL

A 3% CREDIT CARD PROCESSING FEE WILL APPLY TO ALL CREDIT CARD TRANSACTIONS

