

Valentine's Day MENU

\$195.00 Per Couple

APPETIZERS (Select One)

***Lamb Chops**

Pan Seared with Garlic, Shallots, & Sweet Peppers in a Burgundy Wine Butter

***Mediterranean Stuffed Shrimp**

***Baked Stuffed Mushrooms**
with Walnuts, Goat Cheese and Herbs

CHOICE OF SOUP OR SALAD (Select One)

Caesar Salad

*Romaine Tossed with Homemade Dressing
and Topped with Parmesan and Croutons*

***Strawberry Salad**

*Strawberries, Cucumbers, Onions, Orange
Segments Served over Mesclun Greens with a
Honey-Lime Vinaigrette*

Shrimp Bisque

*** Wild Mushroom Soup**

ENTRÉES (Select One)

***Chicken Caprese**

*Pan Seared with Tomatoes, Basil and
Mozzarella*

***Filet Mignon**

*Gorgonzola Stuffed and Wrapped in
Bacon with a Port Demi Sauce*

***Prime Rib**

*(Limited Quantities Available)
Roasted and Served with Au Jus and
Creamy Horseradish*

***Rack of Lamb**

*Pan Seared & Herb-Crusted with a
Red Wine Mustard Demi Sauce*

***Haddock**

*Baked and Topped with Crabmeat in a
Garlic Parmesan Cream Sauce*

***Salmon and Haddock Braid**

Baked with a Sweet Vermouth Cream Sauce

Curry Seafood Ravioli

*Scallops, Shrimp, Mussels, and Haddock
Simmered in a Curry Coconut Milk with
Vegetable Strands and Cheese Ravioli*

***Sweet Potato Mushroom**

Risotto

*Portobello Mushrooms, Roasted Sweet
Potato, Peas, Onions, and Garlic in an
Olive Oil, White Wine Sauce*

CHOOSE TWO SIDES

STARCHES

***Wild Rice Pilaf**
***Roasted Garlic Mashed Potato**

VEGETABLES

***Green Bean Almondine**
***Vegetable Medley**

DESSERTS (Select One)

Belgium Chocolate Mousse Cake
***Chocolate Torte**
Caramel Cheesecake

Executive Chef Arturo Montes

**Denotes gluten free (not prepared in a gluten free environment).*

Most entrees can be prepared gluten free.

NOTE: Consumption of raw or uncooked foods can cause food borne illness