

# 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