

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