

Valentine's Day

APPETIZERS

Oysters Rockefeller — 19

6 Oysters topped with fresh herbs, spinach, bacon, and Rockefeller sauce

Cucumber Ricotta Sandwiches — 15

French bread, ricotta cheese, and sweet cucumber salad

Fig Tart — 16

A delicate pastry of candied fig, caramelized shallots, Stilton cheese, rosemary, and honey

Mini Beef Wellington — 15

Beef and mushroom sauce, wrapped in puff pastry

ENTRÉES

Filet and Scallops — 50

8 oz Filet, two seared scallops, and Drambuie cream sauce

T-Bone Steak — 39

16-ounce seasoned T-bone, cooked to your liking

Duck for Two — 70

Orange Marinated Duck, slow roasted, served with a cranberry relish, and duck gravy

Scallops — 48

6 Seared Scallops topped with a Beurre-Blanc and sracha drizzle

Teriyaki Salmon — 30

Marinated and grilled fresh Atlantic Salmon served with a bacon, and artichoke risotto

Shrimp Rose — 25

Garlic buttered pasta with tomato, lemon, shrimp and a Rose wine sauce

Citrus Salad with Scallops — 23

3 Seared Scallops, citrus lettuce blend, Radicchio cabbage, orange, Feta cheese, and lemon raspberry vinaigrette

Strawberry Pesto Chicken — 25

Seasoned and breaded chicken breast, topped with a strawberry sauce and a drizzle of pesto. Served over garlic butter noodles

DESSERT

Key Lime Pie — 8

Raspberry Lemon Drop Cake — 8

Chocolate Cookie Lava — 8