

Valentine's Day Menu

at Treble Makers

STARTERS

Greek Dip 11.5

Creamy Cheese Dip with Onions, Peppers, Artichokes, Olives, Cucumbers, Feta, and Dill. Served with Pita Bread

Goat Cheese Bruschetta 11.5

Baked Crostini's topped with a Goat Cheese Spread, house-made Bruschetta, a drizzle of Aged Balsamic, and Basil

Boom Boom Shrimp 13.5

Breaded Gulf Shrimp, tossed in Sriracha Aioli and served on a bed of Asian Coleslaw

Calamari 15.5

Fresh Calamari and Fried Peppers, hand-breaded to a crispy perfection. Served with a side of Marinara

SOUP AND SALAD

French Onion Soup 8.5

House-made and topped with Crostini's and Swiss Cheese

Mandarin Chicken Salad 16.5

Blend of Iceberg and Spring Mix topped with Grilled Chicken, Roasted Peanuts, Dried Cranberries, Mandarin Oranges, Asian Sesame Dressing

Lobster Bisque 9.5

Maine lobster tail in a cup of a rich creamy soup

Salmon Salad 18.5

Spring Mix topped with Blackened Salmon, Cucumber, Onion, Feta, Lemon Dill Vinaigrette Dressing

ENTRÉES

Surf & Turf 54.5

Tender 6 oz Filet mignon and maine lobster tail served with choice of 2 sides

Cedar Plank Salmon 26.5

Fresh Salmon cooked on a Cedar Plank and topped with a Grand Marnier Citrus Glaze served with choice of 2 sides

Ribeye 35.5

14oz of beautifully marbled cut of Ribeye Beef served with choice of 2 sides

Lollipop Lamb HALF 31.5 FULL 54.5

Roasted Rack of Lamb served with a Mint Chimichurri Sauce choice of 2 sides

Shrimp Pappardelle 27.5

Tiger shrimp prawns grilled on top of pappardelle pasta tossed in a lemon caper Burre Blanc

Chicken Bruschetta 24.5

Grilled Chicken Breast topped with Mozzarella Cheese, Bruschetta Mix, Aged Balsamic Glaze choice of 2 sides

SIDES

Garlic Mashed Potatoes 5.5

Sauteed Squash and Zucchini 5.5

Sauteed Broccoli 5.5

Baked Potato 5.5
w/ butter & sour cream

PREMIUM SIDES

Loaded Baked Potato 8.5
w/ butter, sour cream, cheddar/jack, bacon, chives

Goat Cheese Scalloped Potatoes 8.5

Creamed Spinach 8.5

DESSERTS

Cheesecake 9.5

House made cheesecake topped with a raspberry coulis

Creme Brulee 10.5

House made with Madagascar vanilla bean topped with caramelized sugar

Hazelnut Creme Chocolate Cake 10.5

House made chocolate cake with a hazelnut creme center and topped with ganache