

VALENTINES

Specials



Soup (GF)(Vegetarian) Carrot Ginger Bisque **\$7/\$9/\$18**

Appetizer #1 Pan Seared Sea Scallops over Lobster Truffle Ravioli, Creamy Leeks, Tomato White Wine Broth **\$22**

Appetizer #2(GF) Sausage Stuffed Local Mushrooms Gruyere Cheese, Creamy Dijon Mustard Cognac Sauce **\$16**

Salad (GF) Bacon Wrapped Sea Scallops over Greens, Tri Color Peppers, Baby Tomatoes, Warm Goat Cheese, Caramelized Walnuts and Fresh Raspberry Vinaigrette **\$21**

Sandwich #1 Roasted Turkey BLT with Pesto Mayo, Bacon, Havarti Dill Cheese, Spring Mix and Tomato on a Toasted Whole Grain Ciabatta with Fruit **\$17**

Sandwich #2 Hot Roast Beef on a Pretzel Roll with Bacon, Cheddar Cheese, Spring Mix, Tomato and Horseradish Sauce with Fries **\$17**

Tacos Pan Roasted Halibut Tacos with Fresh Pico, Spanish Manchego, Cheddar Jack, Avocado, Baby Arugula, Chipotle Ranch Sour Cream with Rice & Beans **\$22**

Pasta Braised Short Rib Fettucine with Local Mushrooms, Olive Oil, Garlic, Baby Spinach, Tomatoes, Beef Jus, Splash of Cream tossed with Fettucine & Aged Parmesan Served with Garlic Bread **\$39**

Dinner #1(GF) Jumbo Lump Crab Imperial Stuffed Rockfish, Creamy Tomato Wine Dill Broth, Asparagus Sweet Corn Risotto and Fresh Vegetable Sautee **\$45**

Dinner #2(GF) Pan Roasted Center Cut Black Angus Filet of Beef, Warm Jumbo Lump Crab, Roasted Garlic Rosemary Butter, Grilled Asparagus and Buttermilk Mashed Potatoes **\$48**

Dinner #3(GF) Pan Seared Sea Scallops, Local Mushroom Risotto, Creamy Cranberry Cognac Dijon Mustard Sauce and Grilled Asparagus **\$41**

Pizza Blackened Chicken White Pizza with Garlic Oil, Tomatoes, Spinach, Roasted Red Peppers, Fresh Basil & Honey Whipped Ricotta **\$25**

Dessert #1(GF) Chef Choice- House Made Crème Brûlée of the Day **\$12**