

VALENTINE'S DAY

Specials

APPETIZERS

Maine Lobster Ravioli 12
with Sage Butter

Smoked Salmon 14
with Avocado, Horseradish Sauce, Crostini



ENTREES

Surf & Turf 38
Lobster Tail (6 oz.), Filet Mignon (6 oz.) with Herb Butter

Salmon Wellington 26
Faroe Island Salmon, Baby Spinach
baked in Puff Pastry, Fresh Dill Sauce

Seafood Platter 28
Scallops, Shrimp and Cod with White Wine Sauce

Stuffed Chicken Breast 22
with Prosciutto and Goat Cheese, Mushroom Sauce

Entrees are served with Mesclun Salad, Fresh Vegetables
and your choice of Double Baked Potato,
Scalloped Potatoes or Mashed Potato,a



DESSERTS

Heart Shaped Chocolate Mousse Cake 7
with Fresh Strawberries

Champagne Float 9
Rainbow Sherbet, Pink Champagne

A GLASS OF CHAMPAGNE TO CELEBRATE YOU!

