



VALENTINE'S DINNER

Soup Flight	\$15
3, 4oz servings of our most popular house made soups (Baked Onion, Potato Bacon, Butternut Squash)	
Aphrodite Salad	\$15
Fresh greens, baby mozzarella, strawberries, slivered almonds, red onion finished with a dark chocolate balsamic vinaigrette.	
Classic Caesar Salad	\$15
Fresh greens & micro greens, shaved parmesan, bacon ends, seasoned croutons, and creamy Caesar dressing.	
Shrimp & Scallop Puttanesca	\$16
3 Bay scallops, 4 Cold water Shrimp, sautéed with tomato, shallots, olives garlic, fresh herbs, served with house baked baguette.	
Baked Baguette & Balsamic Oil	\$8
Our house baked baguette loaf, served with our balsamic oil.	

Roast Chicken with sauce Chasseur	\$26
A 10oz Chicken supreme seared and roasted with shallots, chardonnay, fresh thyme, finished in creamy mushroom, tomato, chive & tarragon sauce served over Calrose & Arugula rice.	
Prime Rib of Beef	\$34
Seasoned and slow roasted prime rib of beef served with pan au jus, Yorkshire pudding, Hasselback potato with sour cream.	
Smoked Salmon Carbonara	\$26
House made Pappardelle pasta tossed in our rich & decadent carbonara finished with smoked salmon, fresh dill, and lemon zest.	
Fregola with charred onions & roasted tomato	\$24
Roasted tomatoes with fresh thyme, balsamic charred onion served over house made Fregola finished with fresh basil	

Chocolate Raspberry Layer Cake or Baklava	\$10

Please note as we prepare all our items from fresh, proteins will take an average of 25 minutes to prepare.
Please let your server know before ordering of any special dietary concerns.