

# *Valentine's Day*

## M E N U

### *Appetizers*

#### **BRUSCHETTA**

Classic tomato basil, parmigiano. Drizzled with extra virgin olive oil 12

#### **SHRIMP COCKTAIL**

Served chilled with a fresh lemon and spicy cocktail sauce 18

#### **ESCARGOT**

Baked in garlic, herb, wine butter topped with melted mozzarella cheese 16

### *Entrees*

All entrees are served with a choice of cream of asparagus soup, Caesar or house salad

#### **PRIME RIB**

Rubbed with our special spices and slow roasted for tenderness 48

#### **PEPPERCORN STEAK**

Aged New York served with homemade brandy peppercorn sauce 56

#### **FILET MIGNON**

Center-cut beef tenderloin. Thick-cut for juicy tenderness 55

#### **CHICKEN PORTABELLA**

Juicy boneless breast of chicken topped with a portabella mushroom sauce 40

#### **FRESH ATLANTIC SALMON**

Fresh baked Atlantic salmon topped with a white wine butter sauce 40

#### **SEAFOOD PASTA**

Shrimps, scallops and mussels in a fresh garlic tomato sauce 47

#### **CHICKEN LINGUINI**

In a lightly spiced, tomato basil sauce with crumbled feta 40

**ADD A LOBSTER TAIL TO ANY ENTRÉE 23**

*Add a glass of Champagne \$12*