

# VALENTINE'S MENU FEBRUARY 13TH & 14TH

All entrées include bread and your choice of Seafood Chowder or mixed greens salad

## »— APPETIZERS —«

- Shrimp Cocktail** . . . . . 9  
Chilled jumbo shrimp served with a spicy cocktail sauce
- Strawberry Ricotta Bruschetta** . . . . . 10  
Creamy ricotta and sweet strawberries drizzled with honey and balsamic on crisp toast
- Crab Fondue** . . . . . 18  
Hot crab dip topped with mozzarella cheese, served with homemade tortilla chips GF
- Spinach and Artichoke Dip** . . . . . 13  
House made dip, mozzarella cheese, toasted naan bread v

## »— SPECIAL VALENTINE'S ENTREÉS —«

- Surf and Turf for Two** . . . . . 115  
Two 7oz grilled filets, four pan-seared sea scallops, four shrimp scampi in a garlicky butter sauce, creamy mashed potatoes, and a seasonal vegetable of the day.
- Scallops with a Maple Bacon Jam** . . . . . 35  
Pan-seared sea scallops, topped with house-made bacon jam, served alongside seasoned rice and a fresh vegetable of the day.
- Aged Filet Mignon** . . . . . 47  
Black Angus Filet (7oz) Topped with Herb Butter, Served with Creamy Mashed Potatoes and a seasonal vegetable of the day.  
— With Shrimp 55
- Shrimp Scampi over Linguini** . . . . . 22  
Succulent shrimp sautéed in a rich, garlicky butter sauce, served over linguini pasta and accompanied by crispy garlic bread.

## »— DINNER ENTRÉES —«

- Chipotle Seafood** . . . . . 28  
Shrimp, scallops, and crab tossed in a chipotle pepper cream sauce over penne pasta, served with garlic bread \* GF \$
- Chicken Marsala** . . . . . 23  
Seared chicken breast covered in sautéed mushrooms and marsala cream sauce and served with mashed potatoes and vegetable of the day
- Santorini Pasta** . . . . . 19  
Linguini tossed with roasted tomato, spinach, and basil garlic pesto, finished with crumbled feta, served with house-made garlic bread V\* v GF\$  
— With Grilled Chicken 24 -- with Shrimp 27
- Roasted Duck** . . . . . 36  
Oven Rosted Duck with Orange-Balsamic Glaze served with mashed potatoes and vegetable of the day GF
- Whiskey Glazed Salmon** . . . . . 29  
Atlantic salmon fillet finished with a sweet whiskey glaze and topped with maple candied pecans served with rice and vegetable of the day GF

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

