

Braised Onion Valentine Dinner 2019

First Course ~ Appetizers

Fried Crispy Onion Loaf

With chipotle ranch dipping sauce - 8

Fried Green Tomatoes

With creamy créole & Dijon mustard sauce - 8.5

Crab Cakes

With Asian slaw, mango salsa & remoulade sauce - 12.5

Second Course ~ Soups

Lobster Bisque

Cup - 6

Grilled Mushroom Bisque

Cup - 6

Braised Onion Soup

Croutons, Swiss & provolone cheese. Crock - 8.5

Third Course ~ Salads

Strawberry Spinach Salad (Half)

Fresh strawberries, fresh spinach, chèvre cheese, cherry tomatoes, roasted honey ham, & toasted walnuts.
Served with our own strawberry vinaigrette - 7.5

Caesar Wedge Salad (Half)

Romaine lettuce, elephant garlic chips, croutons, Asiago cheese
Creamy garlic dressing - 6.5

Poached Pear Salad (Half)

Citrus, cinnamon, & brown sugar poached pear, baby spinach, arugula, chèvre cheese, toasted slivered almonds, mandarin oranges.
Raspberry balsamic vinaigrette - 8.5

Happy Valentine's Day!!!

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Fourth Course ~ Entrées

Orange Glaze Sea Scallops

Pan seared sea scallops, three cheese risotto, grilled asparagus
Orange glaze sauce - 33

Blackened Mahi

Served with whipped potatoes, sautéed garlic spinach. Lemon beurre blanc - 29

Surf & Turf

USDA choice aged Black Angus filet of beef with a north Atlantic lobster tail. Served with au gratin potatoes & seasonal vegetables.
Bordelaise sauce & lobster coral cream sauce - 46

Chicken Marsala

Sauteed with pacific northwest morel mushrooms over Marsala wine sauce.
Served with potato au gratin & seasonal vegetables - 26

Ratatouille Risotto (GF)

Parmesan risotto served with sautéed eggplant, zucchini, peppers, roasted garlic, grape tomatoes.
Served with our in-house marinara sauce, chèvre cheese -23

Roasted Prime Rib of Beef

With Gorgonzola & garlic sauce. Served with duchess potatoes & seasonal vegetables
12 oz. USDA Aged Black Angus Choice QUEEN Cut of Prime Rib - 31.5
14 oz. USDA Aged Black Angus Choice KING Cut of Prime Rib - 36.5

Braised Chuck Short Ribs

Slow cooked, off the bone, short ribs braised in Merlot wine sauce & natural jus.
Served with duchess potatoes & seasonal vegetables - 29.5

Pork Shank Forestière

Braised pork shank (14 oz.) with Italian porcini mushrooms.
Grilled asparagus, au gratin potatoes - 30

Butternut Squash Ravioli

Raviolis stuffed with butternut squash
Sautéed with fresh sage, beurre noisette - 28

Twin Maine Lobster Tails

North Atlantic lobster tails with truffle whipped potatoes, seasonal vegetables,.
Served with lobster coral cream sauce, drawn butter - 42

Fifth Course ~ Desserts

Three Layer Chocolate Mousse Cheesecake

With two chocolate dipped strawberries - 9.5

Princess Bread Pudding

With two chocolate dipped strawberries - 9

Strawberry Cheesecake

New York style cheesecake with fresh strawberries. Served with strawberry mint purée - 9.5

Amaretto Chocolate Covered Strawberries

With vanilla bean ice cream - 8.5

*Happy
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Day*

2019