



VALENTINE'S MENU

APPETIZERS & SOUPS

Crab Cakes w/ Julienne Leeks & Chardonnay Cream Sauce \$9
Shrimp Cocktail Supreme \$10 Mushroom Caps Ala Marsala \$9
Cup of Chipotle Sweet Potato Soup \$6

ENTREES

Served with a winter salad mix of fresh mixed greens, walnuts, apples and dried cranberries, or Caesar salad, baked potato, buttered asparagus and rolls

Chicken Saltimbocca *a tender breast of chicken with prosciutto ham, sage and mushrooms in a white wine sauce \$23*

Pork Osso Bucco *a braised shank crispy fried to a "fall off the bone" tenderness, served with a Burgundy & leek sauce on a nest of potatoes \$25*

Roast Prime Rib au jus *our signature cut \$28*

Filet Mignon Forestiere *a filet stuffed with bleu cheese, garlic aioli, portabella mushrooms and herbe provence \$32*
Add a lobster tail with lemon & clarified butter \$42

New York Strip Steak *served with a Burgundy Wine Sauce \$29*

New York Strip Steak & Lobster Tail *a strip steak broiled to perfection,
served with a cold water lobster tail with lemon & clarified butter \$39*

Twin Cold Water Lobster Tails *served with lemon & clarified butter \$37*

Tilapia ala Veracruz *a tilapia filet sautéed in olive oil, onions, garlic, jalapenos, tomatoes, olives, sugar, cinnamon stick, dried thyme, marjoram and capers \$25*

DESSERTS

Our Famous Carrot Cake Chocolate Fudge Layer Cake
Warm Bread Pudding with an Anglaise Sauce
\$6