

Happy Valentine's Day

STARTERS

Shrimp Pom Poms

Fresh mozzarella encased in shrimp, baked, and topped with a four cheese citrus cream sauce \$15

Tuna Tartar

Marinated yellow-fin tuna served over avocado with lemon and lime wedges \$15

Stuffed Portobello

Portobello stuffed with sausage, baked, and served over a truffle bechamel sauce \$10

ENTREES

All entrees include choice of soup or garden salad and homemade bread rolls

Chicken Mediterranean

Chicken quarter baked with tomatoes, onions, black olive, and fresh mozzarella in a white sauce. Served with Spaghetti \$21

Swordfish and Arugula

Diced swordfish sauteed with arugula and grape tomatoes in a garlic and oil sauce. Tossed with linguine \$28

Lobster and Crab Mac and Cheese

Macaroni pasta baked with tomatoes, crabmeat, and lobster meat in a Vermont cheddar cheese sauce. Also baked with a lobster tail and a breadcrumb crust \$30

NY Portobello Steak

16oz NY strip steak topped with fried portobello mushrooms in a brown gravy. Served with broccoli rapa and potatoes of the day \$30

Salmon Oscar

Grilled Salmon topped with crabmeat, and spinach in a tarragon blush sauce. Served with vegetables and potatoes of the day \$30

Beef Wellington

6oz filet mignon served medium encased with prosciutto, mushroom duxelle and baked in a puff pastry crust topped with red wine gravy. Served with vegetables and potatoes of the day. \$40

DRINK SPECIALS

Lady in Red

Bulleit Bourbon, PAMA Liquor, and Lemon Juice, over rocks topped with Ginger Beer. \$9

Raspberry Elixir Martini

Three Olives Raspberry Vodka, Godiva White Chocolate Cream, Raspberry Drizzle \$11

Love Potion #9

Amaretto, Triple Sec, Orange Juice, and Sweet and Sour with a dash of Grenadine. \$7



Kiss in the Dark

Bacardi Limon, Dry Vermouth, and Cherry Brandy \$8

Raspberry Mocha Cappucino

Razzmatazz and Chocolate Creme Liquor steamed with milk and poured over espresso \$7.50