



Valentine's Special Features

Our Chef has prepared several courses with aphrodisiac ingredients consisting of chili peppers, avocado, chocolate, coffee, asparagus, red wine, champagne, strawberries, truffle oil, honey, arugula, olive oil, cherries, pine nuts, pumpkin seeds, whipping cream and salmon to name a few, to put a little spark in your valentine's week and for your enjoyment pleasure.

Appetizers

Shrimp Cocktail \$12.99

White wine poached tiger prawns accompanied by a smoked chile horseradish sauce.

Jumbo Crab Cake with a pine nut carrot butter \$12.99

Claw crab meat, citrus, red pepper flakes, fresh herbs, dijon, celery, onions, parsley, panko, worchestershire, egg and fresh cream rolled into a cake and baked. We present it with a pine nut carrot butter.

Beer Battered Onion Rings \$6.99

Deep fried jumbo sliced onion rings, drenched in our honey brown beer batter, we stack them and serve them with a saffron smoked paprika aioli.

Hummus Trio \$11.99

Citrus and avocado, beet and horseradish and a black olive and blue cheese chick pea trio with crispy roasted garlic and sesame poppods.

Starters

Manhattan Clam Chowder \$7.99

Fresh Clams, tomatoes, vegetables, and fresh herbs simmered to a rich thick chowder. Garnished with a roasted garlic pumpernickel crostini.

Strawberry Champagne Salad \$7.99

Spinach and arugula with fresh strawberries, pumpkin seeds, red onions, goat cheese and avocado with our creamy champagne vinaigrette.

Mains

Served with the soup du jour or the house field green salad to start.

Add \$4.99 to substitute clam chowder or strawberry champagne salad

Chocolate Cherry Chicken \$28.99

A baked 8 oz. double chicken breast in a pecan and panko crust, stuffed with brie cheese, portabella mushrooms and poached leeks. Presented with a dark chocolate cherry chutney and accompanied by yukon gold match sticks, sauteed green beans and roasted garlic beets.

Frenched Pork Loin \$28.99

Frenched bone in pork baked with a dijon and dark coffee bean crust. Served with a candied bacon bourbon sauce and accompanied by sweet potato and yukon gold croquettes, sauteed green beans and roasted garlic beets.

Filet Mignon & Salmon \$44.99

A grilled bacon wrapped 7 oz. center-cut beef tenderloin filet mignon with a wild mushroom red wine truffle demi glace. It's coupled with a seared horseradish encrusted king salmon filet presented with a golden jus. Served with baked pommes anna potatoes, sauteed green beans and roasted garlic beets.

Roasted Red Pepper Diablo Frutti Di Mare Bucattini \$30.99

Mussels, tiger prawns, and haddock tossed with bucatini noodles in a spicy roasted red pepper and tomato sauce with swiss chard, wild mushrooms, fresh basil, roma tomatoes, onions and asparagus. Presented with a soft poached egg and caviar

Chef's Special Dessert

White Chocolate Orzo Pudding \$7.99

Our chef's take on the popular dessert rice pudding. Orzo pasta gently simmered with white chocolate, cinnamon, vanilla, orange zest and amaretto liqueur. Served with crushed amaretti cookies sprinkled on top.