



Valentine's Day Dinner Menu

Appetizers

Bruschetta 9 ♥

Garlic butter crostini topped with tomato, basil, mozzarella, balsamic glaze

Charcuterie Board for Two 16

An assortment of cured meats, artisan cheeses, fresh fruit

Fried Ravioli 12

breaded stuffed raviolis stuffed with ricotta cheese, deep fried and served with marinara

Chilled Prawns 15

Accompanied with cocktail and remoulade sauces



Soups & Salads

Clam Chowder 7/10

Lentil Sweet Potato Curry 5/7 ♥

Caprese Salad 12 ♥

Fresh mozzarella cheese and Roma tomatoes with virgin olive oil, cracked black pepper, basil and balsamic crema

Sweetheart Salad 12 ♥

Organic spring mix, sliced strawberries, candied walnuts and crumbled blue cheese with house made balsamic vinaigrette



Entrees

Grilled Flat Iron Steak 30

10oz flat iron steak with caramelized onions and bleu cheese. Served with roasted rosemary potatoes and sautéed green beans with toasted almond butter

Pistachio Crusted Salmon with Honey Citrus Glaze 38

Served with a wild rice and asparagus

Shrimp and Scallop Pasta 30

Tender shrimp and bay scallops tossed in a sherry cream sauce with fettuccini noodles, broccoli, and Roma tomatoes

Chicken Florentine 28

Boneless chicken breast stuffed with fresh spinach, pine nuts, and mozzarella. Topped with sundried tomato basil cream sauce and served with herb orzo pasta and sautéed vegetable medley

Stuffed Portabella Mushroom 24 ♥

Sautéed vegetables, spinach and brie cheese, topped with parmesan breadcrumbs. Served with roasted garlic mashed potatoes

Filet Mignon 42

Charbroiled 8-ounce filet served with creamy peppercorn sauce, roasted garlic mashed potatoes and sautéed vegetable medley



Desserts

Molten Chocolate Lava Cake 12 ♥

Rich chocolate cake with a melted chocolate ganache filling. Topped with raspberry coulis and fresh whipped cream

Red Velvet Cake 12 ♥

Individual cakes topped with cream cheese mousse, whipped cream and red velvet cake crumbs. Garnished with fresh raspberries and mint.

Strawberry Shortcake 10 ♥

Rich vanilla cake layered with lemon infused strawberries and fresh whipped cream

♥ -Vegetarian

For reservations please call (541)850-5582