

# Valentine's Day Menu

## Appetizers

LOBSTER BISQUE \$10.95  
fresh tarragon & port wine

BUTTERNUT SQUASH SOUP \$8.95  
toasted marshmallow & nutmeg swirl

FRENCH ONION SOUP \$8.95  
gruyere & muenster cheese

SWEETHEART SALAD \$9.95  
boston bibb & iceberg lettuce with carrots, cucumbers,  
grape tomatoes, radish, cranberry  
cheddar & a white balsamic vinaigrette

CAST IRON SEARED LUMP CRAB CAKES \$16.95  
house made sriracha sauce

JUMBO SHRIMP COCKTAIL \$16.95  
cocktail sauce & lemon

OYSTER POINT BAKED OYSTERS \$16.95  
spinach, bacon, garlic, leeks, havarti

LAMB MEATBALLS \$14.95  
grilled pita, feta & tomato

## Entrees

FILET MIGNON \$38.95  
cremini mushrooms, horseradish-green onion mashed potatoes  
prosciutto wrapped asparagus, port wine reduction

GRILLED BONE IN PORKCHOP \$28.95  
sweet potato mash, pecan-brown sugar crust, brussel sprouts, bacon & onion

FAROE ISLAND CITRUS GLAZED SALMON FILLET \$24.95  
jasmine rice, sauteed baby spinach

LOBSTER RAVIOLI \$25.95  
sherry cream, asparagus, shiitake mushrooms

CAST IRON SEARED CHICKEN BREAST \$22.95  
medley of barley, brown rice, butternut squash & spinach  
drizzled with garlic balsamic glaze

LEMON PEPPER SEARED SWORDFISH \$28.95  
littleneck clams, broccoli rabe, white beans, garlic, potato

## Dessert \$9

RED VELVET LINZER CAKE  
cream cheese filling, white chocolate mirror glaze

SMORES TART  
cinnamon gelato

BANANA CREME BRULEE\* GF

CHOCOLATE BLACKOUT  
whipped chocolate fudge, chocolate bavarian cream

GELATO/WAFFLE BOWL  
espresso, vanilla, chocolate, cinnamon