



Valentine's MENU

FIRST COURSE

PISTACHIO CRUSTED LAMB CHOPS
MINT GREMOLATA

LOBSTER MANICOTTI
TOMATO BASIL CREAM

MUSHROOM BRIE EN CROUTE
LEMON CHIVE CREAM

DASHI MARINATED TUNA

MARYLAND CRAB CAKE

SECOND COURSE

#7 CHOPPED SALAD

CAESAR SALAD

SPINACH SALAD
FIG VINAIGRETTE

ROASTED RED PEPPER CRAB BISQUE
FRIED LEEKS

MAIN COURSE

7/10 OZ. FILET

**PAN ROASTED BLACKENED
RED SNAPPER**

16 OZ. NY STRIP

CITRUS CAPER BEURRE BLANC – BROCCOLINI

**18 OZ. ANGUS OR
SMOKED RIBEYE**

8 OZ. STUFFED LOBSTER

ALL STEAKS SERVED WITH CHOICE
OF SIGNATURE SAUCE OR
COMPOUND BUTTER

ALL ENTREES SERVED WITH MASHED
POTATOES, BRUSSELS SPROUTS, AND
SAUTEED MUSHROOMS.

DESSERT

CHOCOLATE TORTE
HAZELNUT & WALNUT CRUST – AMARETTO
MACERATED BERRIES – WHIPPED CREAM