

VALENTINE'S DINNER MENU

Available Friday, February 13 & Saturday, February 14 | 4:00–9:00 PM

COURSE ONE: CHOICE OF SOUP OR SALAD

Caesar Salad Garden Salad Clam Chowder Lobster Bisque

COURSE TWO: ENTREE

Bistro Filet with Lobster Oscar... 55

10 oz filet broiled to your liking and topped with butter poached lobster finished with béarnaise sauce. Served with mashed potatoes and asparagus

Prime Rib

Served with mashed potatoes and asparagus

12 oz Queen cut... 45 16 oz King cut... 55

Fisherman's Platter... 45

Beer-battered shrimp, scallops, and haddock, fried until golden and crisp. Served with coleslaw and hand-cut fries, with tartar or cocktail sauce

Stuffed Sole... 34

Rice pilaf, asparagus, and beurre blanc sauce

Chicken Rosé... 34

Chicken cutlets sautéed in light tomato cream with fresh basil.
Served with mashed potatoes and asparagus

Maple Bourbon Glazed Salmon... 34

Pan-seared Faroe Island salmon glazed with maple bourbon.
Served with rice pilaf and asparagus

Eggplant Parm... 30

Hand-breaded eggplant, fried to golden-brown perfection, topped with marinara, Parmesan, and mozzarella cheeses. Served with penne pasta

COURSE THREE: DESSERT

Carrot Cake Cheesecake with Strawberry Sauce Chocolate Layer Cake