

Valentines Menu

Appetizers

Calamari Frittura (GFR)	
Fresh, lightly breaded and flash fried. Served with a spicy marinara sauce.	\$11
Basil Pesto Hummus	
Basil pesto hummus, topped with basil and oregano. Served with grilled flatbread.	\$7.5
New Zealand Lollipops	
The finest, most tender lamb chops char-dusted and grilled. Served with homemade horseradish cream sauce.	\$14
Shrimp Cocktail	
Five succulent prawns served chilled with our traditional cocktail sauce.	\$13
Burrata	
Bed of spring mix and grape tomato. With a balsamic reduction basil oil.	\$12
Escarole Greens	
Old world greens sauteed with roasted garlic.	\$8
Add hot pepper	\$1.5

Salad

Mozzarella Capresa	
Homemade mozzarella, tomatoes, basil, roasted red peppers, shaved parmesan. Dressed with olive oil, and balsamic.	\$7
The Wedge Salad (GF)	
Crisp iceberg lettuce, smoked bacon lardons, tomato, chopped egg, and homemade bleu cheese dressing.	\$9
Add Grilled organic chicken	\$6
Shrimp & Crab Romaine	
Cocktail shrimp, lump crab, avacado, fennel, and grape tomatoes served over grilled romaine and dressed with a citrus white balsamic	\$16

Pasta

Frutti di Mare	
Fresh clams, mussels, scallops and shrimp sautéed in a light sherry tomatoes sauce tossed with linguine.	\$22
Gnocchi Bolognese	
Handmade potato pasta topped with fresh mozzarella, basil, and Parmigiana Reggiano. Baked in our homemade Bolognese sauce.	\$16
Fettuccine Alfredo (v)	
Bronze die pasta tossed in a rich, creamy Alfredo sauce.	\$14
Add grilled organic chicken	\$5
Add shrimp	\$8
Add lump crab meat	\$12

Entrees

Chateaubriand for Two

24-ounce center cut of Filet, seasoned and grilled. Served with a bacon chive mashed potato and escarole greens. \$65

Lobster Tail Dinner

12oz Maine lobster tail with citrus-fennel risotto and a white wine lemon sauce. \$59

Half Maine Lobster Tail & Medallions

1/2 Poached Maine lobster tail with two filet medallions, dressed in a port wine reduction sauce and a side of asparagus. \$44

Veal Alberini (Spicy)

Pan seared breaded bone-in veal chop topped with Portobello mushrooms and hot peppers sautéed in a Pinot Grigio, garlic, and lemon sauce. Served with linguine aglio olio. \$36

Veal Parmigiana

Breaded milk fed bone-in veal, pan fried and topped with marinara sauce, mozzarella, basil, and parmigiana reggiano. Served over linguine marinara. \$36

Miso Salmon

White miso marinated Atlantic salmon, brushed with an Asian glaze. Served with sticky rice and stir fried vegetables. \$24

Chicken Caramelicious

Crispy battered cuts of chicken glazed in a Asian caramel sauce with mushrooms, onions, red chili peppers, garlic and ginger. Served with sticky rice. \$20

Chicken Picatta

Egg battered boneless chicken breast slowly simmered in Pinot Grigio wine, garlic, and lemon butter sauce. Dressed with capers, mushrooms, and artichoke hearts. Served over a bed of linguine. \$20

New York Strip Steak (GF)

Center cut of flavorful Angus Beef with a full-bodied texture and density. Served with whipped Yukon gold potato. \$33

New Zealand Rack of Lamb

Char-dusted rack of lamb. Fire grilled, laced with au jus, served with whipped Yukon potatoes. and a side of horseradish aioli. \$28

Duroc Pork Chop

14 ounce Duroc Frenched Pork Chop with sage thyme truffle demi with sweet mashed potatoes & bourbon herb apples. \$27

Wagyu Ribeye

12-ounce Wagyu Filet char dusted. Served with Yukon mashed potatoes. \$69

Wagyu Filet

7 ounce Wagyu Filet with rainbow carrots and garlic thyme fingerling potatoes. \$59

Filet Mignon (GF)

The most tender center cut we offer. Served with whipped Yukon gold potatoes. \$35

Baseball Sirloin (GF)

Prime cut of aged Angus Beef with excellent balance of flavor and texture. Served with whipped Yukon potatoes. \$25

Seared Scallops

Four fresh Korma Curry U10 jumbo sea scallops. Served with sticky rice. \$38

Truffled Ribeye (GFR)

16 ounce bone-in ribeye, black truffle compound butter, forest mushrooms. Served with whipped Yukons. \$38

Signature Sides

Citrus-Fennel Risotto (GF)	\$4
Braised Brussel sprouts	\$4
Broiled Asparagus (V, GF)	\$4

Enhancements

Forest Mushrooms (V, GF)	\$3.5
Caramelized Spanish Onons (V, GF)	\$3
Gorganzola Crust with garlic cream (GF,V)	\$3.5
Roasted Garlic Demi-Glace	\$3.5
Split 6 oz Maine Lobster Tail	\$20

V-Vegetarian GF-Gluten-Free VR-Vegetarian by Request GFR-Gluten-Free by Request

Refer to enhancements to add lobster, scallops or shrimp to entrees.