

# Valentines Menu

## Appetizers

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

## Salad

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

## Pasta

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

# 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

Gorgonzola 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.*