

Valentine's Day Menu

Tonight's menu is a five-course meal. The price next to each entrée includes our complimentary Hearth Baked Bread, your choice of Appetizer or Soup, Iced-Plate Salad, and one of Chef Catherine's Homemade Desserts.

Our Signature Hearth Baked Bread
served with Roasted Garlic Hummus & Honey Thyme butter

Appetizers & Soup

(Choice of One or add \$7 if you would like both an appetizer and soup)

Roasted Carrot Ginger Soup

Slow Roasted Carrot finished with Ginger Coconut Milk and Light Curry (vegan)

Blue-Crab Bisque

topped with Roasted Corn Beignet and Sweet pepper Crema

Potato and Leek Broth Soup

with Duck Sausage

Seared Diver Scallop

with Deep Fried Manchego and Poblano Mac and Cheese Bites and Smoked Sweet Pepper Sherry Cream Sauce

Halibut Cake

with Crushed Baby Potato and Arugula Fresh Herb Gremolata

Local Goat Feta Pizza

topped with Sautéed Spinach and Dates

Swedish Lamb Balls

Slow Roasted Lamb and Pork finished with a Sweet Lingonberry Shiraz Demi Glace

Maple Cured House Smoked Trout

with Warm Sweet Potato Salad and Horseradish Crema

Baked Brie en Crute

French Brie Cheese Baked with Slivered Almonds accompanied by Cabernet Reduction with Raspberry

Iced Plate Salads

(Choose One)

Fresca Mixed Green Salad

with Tomatoes, Cucumber, Onion and Homemade Croutons

Dressing Choices: Fresh House Herb Ranch, Honey Mustard Vinaigrette, Creamy Blue Cheese, Blue Cheese Vinaigrette, Balsamic Vinaigrette, Blue Cheese Crumbles, Roasted Garlic White Balsamic Vinaigrette, Fat Free Italian, Light Raspberry Vinaigrette

Orange Cognac Salad

Field Greens with Orange Cognac Dressing, dried Cranberries, candied Walnuts, and Gorgonzola.

Caesar Salad

Torn Romaine with Onion, Kalamata Olives, Croutons, Lemon Caesar Dressing and grated Parmigiano Reggiano Cheese

Roasted Beet and Arugula Salad

Sweet Roasted Beets and Arugula tossed in Mountain Gorgonzola Cheese & Fresh Herb Sweet Honey Vinaigrette

*Denotes items that may be cooked to order. Eating raw or undercooked meats, eggs or shellfish, severely increases the risk of food borne illness

Entrees Selections

***Roasted Beef Tenderloin & Jumbo Lump Crab-cake**

Brandy Entrecote Demi-glace and Mustard Aioli accompanied with Yukon Gold Crushed Lyonnais Potatoes ~ 69

Orange Roughy Francaise

with Lobster and Crab Velouté topped with Sautéed Spinach, served with Basmati Rice mixed with English Peas ~ 51

***Seared Breast of Moscovy Duck**

and Orange Whisky Glace de Canard finished with Basil ~ 45

***Dry Aged New York Strip Steak**

Well Marbled Aged New York Strip Steak accompanied by Bacon and Leek Compound Butter, Whipped Potatoes and Mélange of Vegetables ~ 64

Ten Ounce Lobster Tail

Broiled with Garlic & Lemon Infused Olive Oil, served with Jasmine Rice and Drawn Butter ~ 72

Local Raised Pork Milanaise

Fresh Panko Encrusted Berkshire and Tamworth Pork topped with a Lemon Caper Pork Velouté accompanied by Whipped Potatoes and garnished with Arugula Salad and Pickled Onions ~ 58

Lobster Cioppino

Roasted Lobster, Seared Scallops, Prince Island Mussels and Petite Peas served with a Saffron and Chopped Shrimp Pilaf ~ 62

Roasted Eggplant Mac and Cheese

Creamy Gouda and Cheddar Five Onion Sauce garnished with House Pico and Cilantro Guacamole ~ 42

Jumbo Lump Crab Cake

Traditional Style Jumbo Lump Crab Cakes served with Hollandaise, Risotto St Malachi Cheese Arancini and Chef's Vegetable ~ 55

Our Homemade Desserts

(Choice of One or add \$3.5 for each additional)

Gourmet Mini Dessert

Your server will tempt you with Chef Cathy's Homemade Creations

Drink Specials

(Available at an additional charge)

Flirtini

Whipped Cream Vodka, Cointreau, Pineapple Juice and Brute Champagne ~ 9

Anastasia

Vodka, Southern Comfort, Amaretto and Sweet Juices ~ 10