

# 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)

### Blue-Crab Bisque

topped with Roasted Corn and Sweet pepper Crema

### Potato and Leek Broth Soup

with Sausage and Kale

### Scallop and Shrimp Free Form Ravioli

Chefs House Pasta filled with Seafood, Cream cheese and Braised Leeks

### Seared Branzino

With Crushed Sweet Potato and Sautéed Pears

### Bacon Avocado Pizza

Roasted Garlic Oil, Manchego, Crisp Bacon, Sliced Sweet Peppers

### Beef Pot au Feu

Beef Tenderloin Stewed with Port and Four Onions garnished with Flaky Phyllo

### House Smoked Shrimp

Pancetta Cream Sauce Roasted Corn Polenta Maple Glazed Pecans

### Brie Wild Mushroom Mac and Cheese

Topped with Roasted Shallot and Pimento

## 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 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 ~ 50

### **\*Seared Breast of Moscovy Duck**

With Orange Whiskey Glace de Canard finished with Basil ~ 48

### **\*Prime Grade New York Strip Steak**

Well Marbled Aged New York Strip Steak accompanied with Bacon and Leek Compound Butter, Whipped Potatoes and Mélange of Vegetables ~ 68

### **Sautéed Chicken Breast Hunter Style**

Accompanied by fresh local grown mushrooms, fresh tomato and tarragon accompanied by whipped potatoes ~ 52

### **Pan seared Pork with Jumbo Crab**

Served with Spinach Cream Sauce And Basmati Rice ~ 56

### **Seafood Fruitti Di Mare**

Roasted Lobster, Seared Scallops, Prince Island Mussels and Calamari tossed with Fresh Fettuccini and Basil. ~ 64

### **Spinach Artichoke Ravioli**

Topped with Red Pepper Cream Sauce, Sautéed Spinach and Roasted Tomatoes ~ 44

### **Jumbo Lump Crab Cake**

Traditional Style Jumbo Lump Crab Cakes served with Hollandaise, Risotto St Malachi Cheese Arancini and Chef's Vegetable ~ 58

### **Ten Ounce Lobster Tail**

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

## 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