

Valentine's Day Dinner Specials

*All Entrees served with choice of side salad or cup of soup,
Chef's choice potato and vegetable, glass of champagne, and a featured dessert*

Filet Mignon 25.95

8 oz. pan seared filet cooked to your liking. Served with Bernaise sauce

Ribeye Steak 25.95

One pound center cut, nicely seasoned ribeye cooked to your liking and topped with onion straws

Seafood Newburg 28.95

Lobster, shrimp, scallops, and petite jumbo lump crabmeat in a creamy sherry wine sauce

Stuffed Flounder 23.95

Flounder filets stuffed with crab imperial. Topped with a lemon butter sauce

Lobster Ravioli 19.95

Lobster chunks and seasoned ricotta, topped with a rossini sauce

Butter Poached Lobster 34.95

10oz Brazilian lobster tail poached in butter. Served with drawn butter and lemon

Chicken Francaise 17.95

Twin boneless chicken breast seasoned in egg batter and sautéed in lemon butter sauce.

Add petite jumbo lump crab 6.00

Chicken Oscar 21.95

*Seasoned egg battered boneless chicken breast. Topped with lump crabmeat, asparagus,
and lemon butter sauce & hollandaise sauce*

Pork Osso Bucco 23.95

*Fork tender pork shank, served over garlic mashed potatoes and topped with a pork demi glaze
sauce*

Featured Desserts

Homemade Cheese Cake, Peanut Butter Pie, Strawberries Romanoff, Tiramisu

Consuming undercooked items, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness