



# Valentine's Day Dinner Specials

## Appetizers

### **Stuffed Mushrooms Venetian 16**

Mushroom caps stuffed with crab imperial, oven baked and topped with a lemon, spinach & tomato sauce

### **Shrimp Cocktail 16**

Jumbo shrimp served with a house made cocktail sauce & a lemon garnish

### **Steak Bruschetta 15**

Grilled ciabatta topped with filet mignon, house-made bruschetta, oven-baked and drizzled with a balsamic glaze

### **Mussels Fra Diavolo 12**

20 Mussels simmered in a spicy marinara sauce

### **French Onion Au Gratin Soup**

Cup 6      Crock 8

## Entrée Selections

Served with a choice of side salad or cup of soup du jour, potato, and vegetable

### **Filet Mignon 38**

8 oz. nicely seasoned filet, pan-seared to your liking and topped with brandy mushrooms

### **Chicken Milanese 26**

Crispy & tender breaded chicken topped with arugula, shaved parmesan cheese, balsamic glaze and lemon

### **"Marry Me" Chicken 24**

Twin chicken breasts sauteed with sun dried tomatoes, garlic, red pepper flakes, cream & parmesan cheese

### **Manicotti & Meatballs 22**

Homemade manicotti, topped with marinara sauce & mozzarella cheese, served with meatballs

### **Lobster Tail 40**

9 oz. Brazilian lobster tail, nicely seasoned and oven-baked. Served with drawn butter & lemon

*Add a 5oz Filet Mignon for \$28*

### **Seafood Thermidor 30**

Jumbo shrimp, crab & scallops simmered in a cheese sauce, topped with a crispy parmesan bread topping and oven-baked until golden

### **Whiskey Salmon 28**

Atlantic salmon, pan seared & oven baked, finished with a honey whiskey sauce

### **Lobster Ravioli 24**

7 large lobster ravioli topped with an old bay cream sauce

### **Prime Rib of Beef Au Jus \***

Slowly roasted with fresh herbs and served with au jus

Queen Cut 33    King Cut 38

## Dessert

**Crème Brûlée 7    New York Style Cheesecake 7    Apple Turnover 7**

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

