



# 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*

