

Valentine's Day

SPECIAL MENU



SOUP

Baked French Onion – 10

Shrimp and Brie Bisque – 10

SALAD

Wedge Salad - 10

Candied pecans, blue cheese crumbles, chopped egg and bacon with your choice of dressing

Tomato Burrata Salad - 10

Layer of beefsteak tomatoes and fresh burrata cheese topped with extra virgin olive oil

APPETIZERS

Shrimp Cocktail - 16

Served with remoulade and cocktail sauce

Maryland Crab Cake - 18

With lemon aioli on a bed of field greens

Arancini Rice Balls – 16

With a tomato basil cream sauce

Charcuterie Board - 23



ENTRÉES

All entrées are served with Anna potatoes and roasted vegetables

Pistachio Encrusted Atlantic Salmon - 29

Pan seared and coated in pistachios and seasoned bread crumbs, over a bed of sautéed spinach topped with a citrus beurre blanc

Seared Sea Scallops - 49

Fresh sea scallops seared to perfection, served on a bed of angel hair pasta tossed with lemon infused garlic cream sauce, garnished with fresh basil, oven roasted tomatoes and extra virgin olive oil

Crab Cakes – 39

Served with lemon aioli

Stuffed Lobster Tail - 58

Maine lobster tail stuffed with our signature crab cake, baked and topped with hollandaise sauce and a drizzle of lemon butter

Chicken Calabrese - 27

Chicken breast encrusted with fresh herbs, seared and topped with Mediterranean bruschetta and Calabrian pepper oil

Beef Wellington - 49

Tender 7oz. beef tenderloin wrapped in puff pastry with mushroom duxelles served with merlot demiglace

Grilled Center Cut New York Strip Steak - 40

12 oz center cut New York strip steak, topped with red onion marmalade and tomato jam

DESSERTS

Crème Brûlée and Fresh Berries – 10

Coconut Cream Cheese Cake – 10

Chocolate Lava Cake - 10

