

Valentines Day Menu

Soup or Salad

NEW ENGLAND CLAM CHOWDER
GORCONZOLA WALNUT SALAD

Entree Selections

PRIME RIB

12 OZ. CERTIFIED ANGUS BEEF PRIME RIB FINISHED WITH A WILD MUSHROOM AND BURGUNDY DEMI-GLACE, SERVED WITH GORCONZOLA MASHED POTATOES AND HARICOT VERTS.

\$32.99

GINGER TUNA

GINGER CRUSTED TUNA WITH LUMP CRAB, BLOOD ORANGE AND ARUGULA SALAD. FINISHED WITH CHIVE AIOLI & SOY SAKE GLAZE, SERVED WITH FRESH HERB POTATO PAVE

\$31.99

PECAN GROUPEL

LOCAL BLACK GROUPEL CRUSTED WITH PECANS, FINISHED WITH BROWN BUTTER, BALSAMIC GLAZE & CHIVE OIL SERVED WITH SWEET POTATO RISOTTO & WILTED SPINACH

\$31.99

SURF 'N TURF

7 OZ. CERTIFIED ANGUS BEEF GRILLED FILET MIGNON WITH GRILLED LOBSTER TAIL TOPPED WITH A BLOOD ORANGE COMPOUND BUTTER AND FINISHED WITH A BURGUNDY DEMI-GLACE. HERB MASHED POTATOES AND FRESH ASPARAGUS.

\$39.99

"PAELLA" RISOTTO

LOBSTER, SHRIMP, CLAMS, MUSSELS AND SCALLOPS POACHED IN A TOMATO SHELLFISH BROTH SERVED OVER SAFFRON RISOTTO.

\$36.99