Rediscover Romance...Valentines Day 2024

Starters

Mill Cheese Stuffed Mushrooms 12

Lemon Bruschetta 12

Bacon Wrapped Water Chestnuts 12

Raspberry Brie 14

Crab Cakes with a Red Bell Pepper Beurre Blanc 16

Entrees

Served with choice of fresh garden salad or soup du jour and
warm honey wheat bread

Chateaubriand for Two 88
With 2 crab stuffed shrimp 98
Center cut Beef Tenderloin served with Julienne red cabbage in red wine sauce, grilled asparagus, Julienne carrots and au gratin potatoes. Served with a Bearnaise sauce.

Prime Rib 36
With 2 crab stuffed shrimp. 46
Slow roasted Angus beef, carved to order. Served with au gratin potatoes and vegetable medley.

Crab stuffed Gulf Shrimp 36
Gulf shrimp filled with flaked crab meat stuffing, served with a Lemon Butter Sauce, accompanied with Rice Pilaf and vegetable medley.

Grilled Center cut Choice Filet Mignon 44
With 2 crab stuffed shrimp 54
Grilled center cut choice Filet Mignon topped with a Mushroom Demi Glaze. Served with au gratin potatoes and vegetable medley.

Chicken Saltimbocca 30
With 2 crab stuffed shrimp 40
Sauteed Chicken Breast wrapped in Prosciutto with fresh sage, finished in a Madeira wine sauce. Served with au gratin potatoes and vegetable medley.

Blue cheese, Portabella and Walnut Stuffed Pork Chop 35
Pork chop stuffed with a delightful combination of blue cheese, portabella mushroom and toasted walnuts with a pear balsamic glaze and pears.
Served with au gratin potato's and vegetable medley.

Sesame Crusted Ahi Tuna 38
With 2 crab stuffed shrimp 48
Crusted with Sesame seeds and served with an Asian style red bell pepper sweet and sour sauce. Served with an Asian slaw, Rice pilaf and a vegetable medley.

Mushroom Strudel 29
Portabella and button mushrooms, onions, roasted red pepper and Arborio rice, wrapped in phyllo dough, and served with porcini mushroom béchamel, and
vegetable medley.