

Valentine's

PRIX FIXE DINNER

FIRST COURSE

Seared Sea Scallops
or
Vegetarian Cucumber Wraps
or
Arancini

SECOND COURSE

Field Green Salad
with candied pecans, sliced pear, crumbled bleu cheese, and balsamic vinaigrette
or
Crab & Shrimp Bisque

THIRD COURSE

all entrées served with sautéed seasonal vegetables and your choice of starch
add a lobster tail to any entrée

Chateaubriand of Beef for Two

served with demi-glace and a classic Béarnaise sauce

Flatiron Pork Steak

with apple fennel leek compote

Top Sirloin

8oz. cut cooked to your preference and served with a mushroom demi-glace

Chicken Provencal

with wild mushrooms, olives, and artichokes in a vermouth butter sauce

Pan Seared Filet of Halibut

Cold Water Atlantic Lobster

DESSERT

Chef's Choice

Pre-fixe menu-Price of entrée is price for all 4 courses. No substitutions please.

**Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase risk of foodborne illnesses*