

# Valentine's

## PRIX FIXE DINNER

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### FIRST COURSE

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Seared Sea Scallops  
*or*  
Vegetarian Cucumber Wraps  
*or*  
Arancini

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### SECOND COURSE

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

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### THIRD COURSE

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*all entrées served with sautéed seasonal vegetables and your choice of starch*  
*add a lobster tail to any entrée for \$50*

#### Chateaubriand of Beef for Two

*served with demi-glace and a classic Béarnaise sauce*

-160-

#### Flatiron Pork Steak

*with apple fennel leek compote*

-50-

#### Top Sirloin

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

-60-

#### Chicken Provencal

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

-45-

#### Pan Seared Filet of Halibut

-75-

#### Cold Water Atlantic Lobster

-100-

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### DESSERT

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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*