

VALENTINE'S

SAT. 14 5-9PM DINNER MENU

SOUP/SALAD

French Onion Soup in Bread Bowl \$8

Beet Salad \$14

- Spinach/romaine blend topped with red beets, mandarin oranges, feta, candied walnuts and orange red wine vinaigrette

APPETIZER

Caprese \$8

- Fresh tomatoes & mozzarella drizzled with olive oil, balsamic reduction & fresh basil

Bri Bites \$9

- 2 puff pastry cups filled with baked brie, fig jam & candied pecans

Smokey Salmon Dip \$13

- Dill cream cheese salmon spread with crostinis

MAIN DISH

Marry Me Chicken Pasta \$18

- Penne tossed with a parmesan & sundried tomato cream sauce and topped with pan seared basil rubbed chicken breast. Served with garlic bread.

Pan Seared Chilean Sea Bass \$45

- Pan seared sea bass served over creamy roasted red pepper gnocchi and prosciutto wrapped asparagus.

Filet Diane

4oz \$25

8oz \$40

- Pan seared filet topped with a velvety, creamy sauce of shallots, dijon, and cognac served with mashed potatoes & asparagus.

Add crabcake \$12 Add lobster tail \$15

DESSERT

Vanilla Bean Creme Brulee \$9

- Topped with honey whipped cream & fresh berries

Orange Chocolate Chip Cannoli \$9

- 2 cannoli's filled with orange chocolate chip mascarpone/ricotta filling

Dark Chocolate Souffle \$9

- Dark chocolate & fresh raspberry souffle topped with whipped cream