



## *Valentine's Dinner Specials*

*Enjoy a three course dinner for \$53.00  
or select these special items separately and pair them  
with our regular menu*

### **BEGINNERS**

**CREAM OF CRAB SOUP \$13**

**OYSTERS ROCKEFELLER \$15**

*four oysters topped with a spinach, parmesan cheese and Pernod anise liqueur  
topped with bread crumb and baked*

**STRAWBERRY BRIE SALAD \$13**

*petit greens tossed with a champagne vinaigrette, spicy walnuts, brie cheese  
and fresh strawberries*

**SHORT RIB APPETIZER \$14**

*an appetizer portion of braised short ribs served with boursin mashed potatoes,  
red wine demi glaze, and fried onions*

**VERY BERRY BRIE \$14**

*brie cheese topped with a compote of berries and baked served with grilled pita bread*

### **ENTRÉES**

**PAN-SEARED BRANZINO \$30**

*Mediterranean branzino fillets pan-seared and served over a pea risotto with a pea sprout garnish*

**BRAISED SHORT RIBS \$32**

*braised short ribs served with boursin mashed potatoes, red wine demi glaze, and fried onions*

**LOBSTER RAVIOLI \$30**

*five lobster and ricotta cheese raviolis served with Maine lobster meat in a tomato and lobster sauce*

**SURF & TURF \$37 (\$5 supplement)**

*a 4-ounce filet mignon grilled, bordelaise sauce, served with a 4-ounce crab cake, creole tartar sauce,  
with boursin mashed potatoes and grilled asparagus*

### **DESSERTS**

**RED VELVET CHEESECAKE \$11**

**CREMOSA AL CIOCCOLATO | \$12**

*chocolate mousse on chocolate sponge cake with a creamy chocolate filling  
finished with shaved chocolate*

