

Valentine's Day Dinner

Thursday, February 14th, 2019

Reservations are Required

– Seatings from 5:00 till 8:30 –

\$90.00 per couple

(tax and gratuity extra)

- 1st Course -

French Onion Soup

Hearty beef broth, caramelized onions with a herbed crouton and topped with Swiss cheese

Caesar Salad

Crisp romaine leaves tossed in our Caesar dressing with bacon, herbed croutons and parmesan cheese

Mixed Green Salad

Mixed greens tossed in our house vinaigrette with cherry tomatoes, red peppers, cucumbers, candied pecans and dried cranberries

Escargot

Escargot marinated in red wine garlic and herbs, and baked with butter and parmesan cheese

- 2nd Course -

Baked Brie

Served with pesto, red pepper jelly and toasted crostini

Stuffed Mushrooms

Mushrooms stuffed with sautéed vegetables and bacon, drizzled with a balsamic reduction glaze

Charcuterie and Cheese Plate

Assortment of cured meats and domestic cheese

Shrimp Cocktail

Poached shrimp served with a tomato and horseradish sauce

Mac 'n' Cheese Bites

Served with spicy ketchup

- 3rd Course -

(Choice of starch, Garlic mashed, Baked potato, scalloped potato or Wild rice)

10 oz New York Strip Loin

served with Seasonal Vegetable, choice of starch and cabernet jus

8 oz Slow Roasted Prime Rib

Served with seasonal vegetable, choice of starch and cabernet jus

9 oz Chicken Supreme

Stuffed with roasted red pepper and asiago cheese served with seasonal vegetable, choice of starch and wild mushroom cream sauce

8oz Salmon

Pan seared with seasonal vegetable choice of starch and tarragon sauce

Seafood Pasta

(Calamari, mussels, shrimp, clams) fettuccini or penne pasta served with a creamy Alfredo sauce and topped with a 4oz lobster tail

- 4th Course -

Strawberry chocolate cheese cake

Or

Caramel pecan brownie served with French vanilla ice cream