



**Valentine's Menu**  
**Tuesday, February 14, 2012**

**A Choice of Starter**

**Shrimp, Crabmeat and Lobster Chowder**

**Shrimp Rockefeller**

*Spinach, Artichoke and Smoked Gouda*

**Baby Wedge Salad**

*Applewood Smoked Bacon, Marinated Tomatoes and Blue Cheese Vinaigrette*

**Roasted Tomatoes and Fresh Mozzarella**

*Basil Pesto and Balsamic Syrup*

**Simple Greens with Greens Apples, Toasted Almonds and Goat Cheese**

*Champagne Vinaigrette*

**A Choice of Entrée**

**Grilled Angus Ribeye**

*Roasted Garlic Butter*

**Filet Mignon with Béarnaise Sauce**

**Almond Crusted Trout**

*Sautéed Grapes, Lemon and Thyme Sauce*

**Pan Roasted Salmon**

*Butternut Squash, Toasted Pecan and Spinach*

**Smoked Salmon and Lobster Ravioli**

*Lemon Dill Sauce*

**Peppered Filet Mignon**

*Cremini Mushroom and Cognac Sauce*

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**Add 8 oz. Lobster Tail to any entrée \$29.95**

All Entrees are served with Yukon Gold Mashed Potatoes and Asparagus

**A Choice of Dessert**

**Classic Vanilla Crème Brûlée**

**Warm Chocolate Gateau**

**Cheesecake**

**Chocolate Peanut Butter Pie**

**Raspberry Crème Brûlée**

**\$69.95 per person plus tax & gratuity**