

Valentine's Day Menu

[VALENTINES COCKTAILS]

Raspberry Limoncello Prosecco

Limoncello, Prosecco, and Fresh Raspberries served over ice with Fresh Mint sprigs 10.00

Red Hot Valentine Martini

Red Hot Candy Infused Titos vodka, with House Made Cinnamon Infused Simple Syrup 10.00

Whisky Seduction

Bulleit Rye Whisky, with Six Degrees Pinot Noir, Liqueur de Cassis, and fresh pressed lemon juice served over ice, garnished with lemon peel 10.00

[SOUP]

Lobster Bisque (GF)- house made with chunks of fresh Maine lobster C 6.50 / B 7.50

[APPETIZER]

Crab Cake & Lobster- Crab cake w/ lobster claw, roasted corn salsa & garlic caper aioli 14.00

Eggplant Melanzana- Crispy eggplant baked with roasted peppers, spinach, mozzarella & ricotta topped with house made Pomodoro sauce 11.00

Shrimp Cocktail (5) (GF)- Shrimp served with house made cocktail sauce 12.00

Shrimp Carbonara- Two Arancini carbonara topped w/ two tempura shrimp w. basil pesto & roasted garlic & sun dried tomato aioli 14.00

Crispy Chimichurri Pork Belly (GF)- w/ vegetable soba noodle salad, maple sriracha vinaigrette, spicy pineapple reduction, crispy wontons. 14.00

Free Form Lobster Ravioli- W roasted tomato and goat cheese, basil pesto cream and balsamic reduction 14.00

[SALAD]

Beets & Butternut (GF)-Arugula, balsamic onion jam, goat cheese, balsamic vinaigrette 10.50

House Salad(GF)-Field greens, olives, tomatoes and crouton 8.50

Classic Caesar-Romaine, Caesar dressing, crisp croutons, shaved Parmigiano cheese 9.50

Chopped Waldorf Salad (GF)-Chopped mixed greens & romaine, candied walnuts, apples, marinated onion, fresh tomatoes, cranberries, gorgonzola cheese, with a honey balsamic vinaigrette 10.50

Salad Additions-Grilled*

Chicken 6.00 ~ Sirloin 8.00 ~ Salmon 8.00 ~ Scallops 8.00~ Shrimp 8.00

[ENTRÉE]

Pan Seared Scallops w/ Free Form Butternut Squash Ravioli- Served w/ apple, beet, arugula salad, w/ maple walnut vinaigrette, lemon bur blanc 25.00

Seafood Fra Diavolo-shrimp, scallops, crabmeat, lobster, cherry peppers, spinach, artichokes, linguini in a spicy Pomodoro sauce 26.00 (GF)-with Penne pasta.

Sesame Crusted Salmon- Chilled soba noodle salad, maple sriracha vinaigrette, lemon soy bur blanc, crispy wontons 24.00

Blackened Tuna (GF)- pan seared tuna, sautéed vegetable noodles, wasabi potato puree, lemon soy bur blanc, crispy wontons 24.00

Chicken Rollatini-W/ artichoke, spinach, gruyere, ricotta & roasted garlic gnocchi, sauce veloute, grilled asparagus 19.00

Grilled Eggplant Rollatini-W/ olive oil, roasted garlic and herb ricotta, vegetable nest, spicy Pomodoro, shaved parmesan 19.00

Herb Crusted Rack of Lamb-Red bliss potatoes & gorgonzola cheese gratin, red wine demi and Brussel sprouts 27.95

Grilled Smoked Pork Loin(G-F)- Blanched, stuffed w/ apples, blue cheese, served w/ grilled sweet potatoes, bourbon brown sugar BBQ 25.95

Penne Balsamico-Sweet Italian sausage, English peas, sundried tomatoes, garlic, fresh herbs, parmesan, penne, balsamic cream 19.00

Roast Prime Rib of Beef(GF)- 16oz, garlic mashed potatoes, fresh seasonal vegetables and red wine demi. 27.00

(GF) - Identifies menu items that can be prepared Gluten Free