

# HAPPY Valentine's DAY

## Appetizers

### Shrimp Cocktail

5- Large tiger shrimp \$10

### Bruschetta

6 garlic buttered toasted baguette slices  
topped with bruschetta mix, parmesan  
cheese and drizzled with balsamic  
reduction \$8

### Spinach Dip

Creamy 3 cheese spinach dip served with  
garlic buttered toasted baguette slices \$8

### Arancini Balls

Two sticky rice balls with prosciutto and  
mozzarella cheese rolled in panko and fried  
golden brown, served on top house made  
marinara sauce \$8

## Salads



### House Salad

Spring/hardy mix blend, red onions, diced  
tomatoes with balsamic vinaigrette and  
house made croutons \$3

### Spinach Salad

Fresh baby spinach with hardboiled  
pickled egg, red onion, walnuts and  
bacon topped with house made hot  
bacon dressing \$8

### Caesar Salad

Organically grown Mini Romaine lettuce,  
parmesan cheese and croutons, tossed  
with house made Caesar dressing \$7

## Entrees

Entrées served with  
starch and vegetable of the day



### Chilean Sea Bass

8 oz. of this delectable fish, caught off of the Australian South  
Coast in the sub-Antarctic, is lightly seasoned and grilled and  
topped with house made herb butter \$42

### Stuffed Ravioli with Langostino Sauce

Creamy cheesy spinach stuffed ravioli with a sauce of wine,  
butter, garlic and langostino  
which has a flavor of lobster \$18

### Chicken Scaloppini

Breaded chicken cutlet atop al dente linguini in  
a creamy sauce with prosciutto, wild mushrooms, a bit of  
chopped tomato, fresh garlic, butter, wine and  
just a squirt of lemon juice \$17

### Seafood Sautee

Argentine Red Shrimp and  
Fresh jumbo Scallops  
with linguini tossed in a roasted yellow  
sweet pepper sauce \$20

### Salmon

8 oz. of Fresh Canadian Salmon,  
lightly seasoned and grilled \$22

### New York Strip Steak

8, 12 or 16 oz. hand cut, very clean, Angus strip  
chargrilled to your temperature \$25 / \$34 / \$44

### Surf & Turf

6 oz. Angus Filet Mignon chargrilled,  
topped with Langostino sauce and two lightly battered and  
fried Argentine Red Shrimp \$35

### Boneless Pork Chop

8 oz. tender pork chop, seasoned and chargrilled,  
topped with house made creamed mustard sauce  
and sautéed cinnamon apples \$15

### Oven Roasted Chicken Breast

Two marinated, roasted chicken breast atop house  
made honey mustard with a pineapple apple salsa \$16

\*Add a Red Argentine Shrimp to any Entrée



## Beer Wine & Cocktails