

# ♥ HAPPY Valentine's DAY ♥



## 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*

## *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



*Beer*

*Wine & Cocktails*

