

PARLOR HOUSE GRILL

Valentine's Day Weekend

3 COURSE PRIX FIXE
-\$45 PER PERSON -
PLUS TAX & GRATUITY

STARTERS

STUFFED BAKED CLAMS

CALAMARI

COCONUT SHRIMP

GREEK SALAD

MAIN COURSE

FILET MIGNON MADEIRA

TENDER MEDALLIONS OF FILET MIGNON IN A FLAVORFUL MUSHROOM AND MADEIRA
SAUCE SERVED W/ ASPARAGUS & ROASTED POTATOES

CHICKEN SALTIMBOCCA

SEARED CHICKEN BREASTS WITH PROSCIUTTO, SAUTEED SPINACH IN A WHITE WINE
SAUCE TOPPED OFF WITH CHOICE OF PASTA.

***PRIME RIB**

14 OZ CUT SERVED W/ ASPARAGUS & ROASTED POTATOES

CHILEAN SEABASS

SERVED W/ ASPARAGUS & MASH POTATO

SEAFOOD MEUNIERE

SAUTEED SHRIMP, SCALLOPS & LOBSTER MEAT 'DREDGED' IN FLOUR SAUTEED IN
BUTTER, WHITE WINE & GARLIC OVER LINGUINI

CHICKEN STUFFED LOBSTER

6 OZ LOBSTER TAIL STUFFED WITH PROSCIUTTO, ALMONDS AND FRESH MOZZARELLA
WRAPPED IN TENDER CHICKEN BREASTS SERVED
W/ ASPARAGUS & ROASTED POTATOES

DESSERT

CHOCOLATE WAFFLE
SUNDAE

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TIRAMISU

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CHOCOLATE MOUSSE

*MENU ITEMS IN THIS GROUP MAY BE COOKED TO YOUR LIKING. CONSUMING RAW MEATS OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PRIVATE PARTIES AVAILABLE