

VALENTINE'S DAY - FULL BUFFET CELLAR TAVERN MENU

\$26.99

(RESTAURANT 1ST & 2ND FLOOR - 5 COURSE DINNER MENU - NEXT PAGE)

BUFFET FEATURING:

CARVED PRIME RIB AU JUS

HONEY BAKED HAM

HERB CHICKEN VEGETABLE WITH PASTA MEDLEY

BAKED STUFFED SOLE

SAUSAGE & PEPPERS

BOWTIE PASTA ALFREDO

TWICE BAKED STUFFED POTATO

SEASONED BROCCOLI AND CAULIFLOWER

TOSSED SALAD

CAESAR SALAD

ANTIPASTO PLATTER

MOUNTAIN BERRY PIE

TRIPLE CHOCOLATE MOUSSE CAKE

VALENTINE'S DAY - RESTAURANT 1ST & 2ND FLOOR

5 COURSE DINNER

ALL MEALS INCLUDE:

5 COURSES (PRICED WITH ENTREE SELECTION)

APPETIZER (CHOOSE ONE);

- BACON WRAPPED SCALLOPS
- SHRIMP COCKTAIL
- SAUSAGE STUFFED MUSHROOMS/W HORSERADISH DRIZZLE

SOUP (CHOOSE ONE):

- FRENCH ONION
- CRAB TOMATO BASIL BISQUE

SALAD (CHOOSE ONE);

- TOSSED GREEN SALAD
- CAESAR SALAD

MAIN ENTREES (CHOOSE ONE):

- BEEF WELLINGTON - \$49.99
- CRANBERRY SAGE STUFFED CHICKEN- 39.99
- SURF & TURF - (PETITE FILET & LOBSTER TAIL) - \$59.99

FEB. 14TH IS LENT. A FISH ENTREE OPTION WILL BE MADE AVAILABLE
(ENTREES SELECTIONS COME WITH TWICE BAKED STUFFED POTATO OR
ALMOND HERB WILD RICE & SEASONED BROCCOLI & CAULIFLOWER)

DESSERT (CHOOSE ONE):(DESSERTS WILL SERVE 2 PEOPLE)

- 6 TIER DARK CHOCOLATE TOWER CAKE
- LAVA VOLCANO CAKE