



Valentine's Day

4 course dinner · 99.95 per couple plus 6%
tax and 20% gratuity

STARTER

Shrimp and Scallop Seviche

SECOND COURSE

Lobster Bisque

Insalata della Casa

*Field Greens, Cannellini Beans, Cherry Tomato,
Cucumber, Pappadew, Carrot Hay, Shaved Asiago
Vegan Option Available*

Caesar Salad

*Heart of Romaine, Croutons, Caesar Dressing,
Cracked Black Pepper, Parmesan Cheese*

MAINS

Crepe Lasagna Bolognese

Vegetarian Option Available

Chicken Cacciatore

*Bone In Amish Gerber Chicken Breast simmered in
a rustic red sauce with Peppers, Olives and Onions,
over Asiago Risotto*

Seafood Fettuccine Alfredo

*Green Lip Mussels, Jumbo Shrimp and Scallops in
a Creamy Alfredo Sauce*

Vegetarian and Vegan Options Available

Lobster Romano

*5 oz tail battered and finished with a Lemon Caper
Cream Sauce, Asiago Risotto and Mixed Vegetables*

Filet of Beef Tenderloin

*6 oz grilled Black Angus Filet finished with a
Gorgonzola Cream Sauce, Garlic Whipped Potatoes
and Mixed Vegetables*

DESSERT TO SHARE

Chocolate Bread Pudding

with Creme Anglaise

Liege Sugar Waffle ala Mode

with Chocolate Sauce

Vegan Option Available