

Happy Valentine's Day



Appetizers



Calamari

Rings and tentacles, lightly floured seasoned with sesame seeds and deep fried, Served with chipotle aioli \$9

Spinach Dip

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

Bruschetta

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

Stuffed Cremini Mushrooms

5 large mushrooms stuffed with spinach, bacon and cheese then baked to perfection \$9

Southwest Egg rolls

Chicken breast, black beans, corn, red onion red bell pepper, cilantro, jalapeno, fresh squeezed lime juice then deep fried, served with sriracha aioli and daikon slaw \$7

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 \$8

Entrées

Entrées served with starch and vegetable of the day



Fresh Fish...

Stay tuned, the fish of the week will be posted soon!!!

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 Scallopini

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 \$18

Seafood Sautee

A delicious 4 oz. Lobster Tail with 3- 13/15 Black Tiger Shrimp And 2- Fresh jumbo Scallops tossed in a roasted yellow sweet pepper sauce with linguini \$35

Salmon

8 oz. of Fresh Canadian Salmon, lightly seasoned and grilled \$24

Ney York Strip Steak

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

Filet Mignon

8 oz. Angus Filet Mignon chargrilled and topped with a rich and succulent red wine demi-glace \$35

Bone-In Pork Chop

14 oz. tender pork chop, seasoned, chargrilled then baked to a perfect, juicy medium Topped with our house-made peach gastrique \$16

Oven Roasted Chicken Breast

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

*Add a 4 oz. Lobster Tail to any Entrée \$10



Beer Wine & Cocktails

