

VALENTINE'S

Dinner Menu

Starters

SHRIMP COCKTAIL \$18 GF

Poached Panama White Shrimp, Bloody Mary Cocktail Sauce, Fresh Lemon

SICILIAN CALAMARI \$18

Capers, Olives, Hot Peppers, Marinara

OYSTERS ON THE HALF SHELL \$18 GF

Raspberry Mignonette, Bloody Mary Cocktail Sauce, Fresh Lemon

PROSCIUTTO & RICOTTA FLATBREAD \$18

Prosciutto de Parma, Ricotta and Mozzarella Cheese, Arugula, Honey Drizzle

BACON WRAPPED FILET BITES \$20 GF

Black Angus Filet Stuffed with Gorgonzola and Wrapped in Bacon, Balsamic Fig Glaze

PESTO ARANCINI \$16

Arborio Rice, Basil Pesto, Fontina and Parmesan Cheese, Pomodoro Sauce

Soups

CREAM OF WILD MUSHROOM SOUP GF

Cup \$8 Bowl \$10

Hints of Truffle and Thyme

FRENCH ONION SOUP \$12

Rich Beef Stock, Gruyere, Provolone, Baguette Crouton

LOBSTER BISQUE Cup \$12 Bowl \$18

Lobster & Cognac

Salads

HEARTS OF PALM SALAD \$16 GF

(without croustade)

Hearts of Palm, Piquillo Peppers, Olives, Gem Lettuce, Vermont Goat Cheese, Champagne Dressing, Toasted Croustade

HOUSE SALAD Small \$10 Large \$16 GF

(without croutons)

Arugula and Baby Gem Lettuce, Beets, Radish, Shaved Carrots, Golden Raisins, Beemster Gouda, Sourdough Croutons, Lemon Basil Dressing
Add Grilled 6oz Chicken +6 add Grilled Salmon +10
add Grilled Shrimp +12

CAESAR SALAD Small \$10 Large \$16 GF

(without croutons)

Hearts of Romaine, Parmesan Crisp, Sourdough Croutons, Caesar Dressing
Add Grilled 6oz Chicken +6 add Grilled Salmon +10
add Grilled Shrimp +12



Entrees



CHATEUBRIAND (for two) \$110 GF

16oz Center Cut Black Angus Beef Tenderloin
Château Potatoes, Baby Carrots & French Green Beans,
Béarnaise Sauce

ROASTED 8oz BLACK ANGUS FILET MIGNON \$50 GF

Lyonnais Potatoes, Thumbelina Carrots,
Foie Gras Butter

BACON WRAPPED DUROC PORK TENDERLOIN \$28 GF

Horseradish Mashed Potatoes, Braised Red Cabbage,
Maple Whole Grain Mustard Sauce

SHORT RIB BOLOGNESE \$28

Braised Beef Short Rib Ragout, Truffled Pecorino
Cheese, Spaghetti

ROASTED FRENCHED CHICKEN \$30 GF

Hen of the Woods Mushrooms, Fingerling Potatoes,
Herb Butter, Chicken Jus

VODKA RIGATONI \$20

Add Grilled 6oz Chicken +6 add Grilled Shrimp +12
add Italian Sausage +6

CRAB STUFFED EAST COAST FLOUNDER \$40

Angel Hair, Provençale Tomatoes, Basil Hollandaise

PAN SEARED ALASKAN HALIBUT \$38 GF

Sweet Pea Risotto, Candy Striped Beets, Lobster
Champagne Sauce

TCC CRAB CAKES Single \$38 Double \$65

Goat Cheese Mashed Potatoes, Baby Vegetables,
Caper Dill Remoulade, Fresh Lemon