



## **Happy Valentine's Day**

### **Appetizer Features:**

*Classic Shrimp Cocktail 18*

*Blue Crab Cakes with Chipotle Aioli 21*

*Shrimp, Calamari, Zucchini, Mushrooms, Artichoke Hearts & Cherry Peppers coated in Champagne Batter  
Served with Lemon Caper Aioli & Grilled Lemon 23*

### **Soup Feature:**

*Maine Lobster Chowder 7*

### **Side Salad Features:**

*Classic Caesar Salad with Hard Boiled Egg & Parmesan Crisp 7*

*Spinach with Red Onions, Hard Boil Egg, Bacon Crumbs & Warm Bacon Vinaigrette 9*

### **Pasta Features:**

*Lobster Ravioli with Garlic Cream 32*

*House Made Rigatoni with Shrimp, Spinach, Heirloom Tomatoes & Basil Pesto 28*

*Veal, Pork & Beef Bolognese with Pappardelle & Dollop of Ricotta Cheese 31*

*House Made Manicotti with Ricotta, Pecorino Romano & Basil Pomodoro 24*

### **Entrée Features:**

*(Add on Cold Water Lobster Tail to any Entrée 24)*

*Braised Chicken Stuffed with Sausage & Mushrooms*

*Served with Mashed Potatoes, Grilled Asparagus & Chicken-Thyme Au Jus 27*

*8oz Certified Angus Beef Filet Oscar with Lump Crab, Asparagus, Mashed Potatoes & Bearnaise Sauce 54*

*Grilled Tasman King Salmon with Maple-Soy Glaze, Roasted Baby Carrots & Basmati Rice Pilaf 42*

*Cashew Crusted Chicken with Mashed Potatoes, Sautéed Spinach & Fire Roasted Green Chile Cream 26*

*Parmesan Crusted Chilean Seabass with Eggplant & Potato Capanota with Tomato Basil Jus 52*

*16oz Prime Rib with Fried Onion Strings, Mashed Potatoes, Broccolini & Horseradish Cream 52*

*Cold Water Twin Lobster Tails with Grilled Asparagus, Basmati Rice & Drawn Butter 48*

### **Dessert Feature:**

*Trio of Cheesecake, Tiramisu, and Chocolate Covered Strawberries for sharing 15*