

Valentines Menu

Appetizers

Calamari Frittura (GFR) Fresh, lightly breaded and flash fried. Served with a spicy marinara sauce.	\$10
Basil Pesto Hummus Basil pesto hummus, topped with basil and oregano. Served with grilled flatbread.	\$7.5
Lamb Lollipops Char-dusted New Zealand Lamb lollipops with horseradish aioli.	\$13
Crab Spring Rolls Two rolls, served on petite greens, with a Valencia orange aioli.	\$11
Kyoto Beef Skewer (GF) Marinated filet tips with Thai peanut sauce, sticky rice, sesame and cilantro.	\$10
Shrimp Cocktail Five Succulent prawns served chilled with our traditional cocktail sauce.	\$13
Fried Mozzarella House made mozzarella, served on a bed of roasted red peppers, and drizzled with a five-year balsamic.	\$12

Salad

Mozzarella Capresa Homemade mozzarella, tomatoes, basil, roasted red peppers, shaved parmesan. Dressed with olive oil, and balsamic.	\$7
The Wedge Salad (GF) Crisp iceberg lettuce, smoked bacon lardons, tomato, chopped egg, and homemade bleu cheese dressing. Add Grilled organic chicken \$6	\$8

Pasta

Frutti di Mare Fresh clams, mussels, scallops and shrimp sautéed in a light sherry tomatoes sauce tossed with linguine.	\$20
Gnocchi Bolognese Handmade potato pasta topped with fresh mozzarella, basil, and Parmigiana Reggiano. Baked in our homemade Bolognese sauce.	\$16
Seafood Florentine Lobster, shrimp, crab, spinach and chive. Served with penne and tossed in a garlic cream sauce.	\$27
Sicilian Stuffed Eggplant (V) Our eggplant is filled with ricotta, Parmigiana Reggiano and mozzarella. Baked in homemade marinara and served over linguine.	\$16
Fettuccine Alfredo (V) Bronze die pasta tossed in a rich, creamy Alfredo sauce. Add grilled organic chicken \$5 Add shrimp \$8 Add lump crab meat \$12	\$14

Entrees

Chateaubriand for Two

24-ounce center cut of Filet, seasoned and grilled. Served with a bacon chive mashed potato, and escarole greens. \$55

Lobster Tail Dinner

12oz Maine lobster tail with citrus-fennel risotto and a white wine lemon sauce. \$54

Veal Alberini (Spicy)

Pan seared breaded bone-in veal chop topped with Portobello Mushrooms and hot peppers sautéed in a Pinot Grigio, garlic, and lemon sauce. Served with linguine aglio olio.

\$29

Veal Parmigiana

Breaded milk fed bone-in veal, pan fried and topped with marinara sauce, mozzarella, basil, and parmigiana reggiano. Served over linguine marinara.

\$29

Miso Salmon

White miso marinated Atlantic salmon, brushed with an Asian glaze. Served with sticky rice and stir fried vegetables.

\$20

Porcini Ribeye

16-ounce bone-in ribeye, porcini crusted and grilled. Topped with cremini mushrooms, caramelized pearl onions, and served with herb roasted Yukon gold potatoes.

\$32

Chicken Caramelicious

Crispy battered cuts of chicken glazed in a Asian caramel sauce with mushrooms, onions, red chili peppers, garlic and ginger. Served with sticky rice.

\$17

Chicken Picatta

Egg battered boneless chicken breast slowly simmered in Pinot Grigio wine, garlic, and lemon butter sauce. Dressed with capers, mushrooms, and artichoke hearts. Served over a bed of linguine.

\$17

Fire Grilled Mahi

Grilled 8 oz Mahi Mahi served with yukon mashed potato, blistered grape tomatoes, green beans and lemon wine beurre blanc.

\$20

New York Strip Steak (GF)

Center cut of flavorful Angus Beef with a full-bodied texture and density. Served with whipped Yukon gold potato.

\$28

New Zealand Rack of Lamb

Char-dusted rack of lamb. Fire grilled, laced with au jus, served with whipped Yukon potatoes and a side of horseradish aioli.

\$25

Organic Pork Chop

Served with a bourbon glaze served with whipped Yukon gold mashed potatoes

\$27

Filet Mignon (GF)

The most tender center cut we offer. Served with whipped Yukon gold potatoes.

\$30

Baseball Sirloin (GF)

Prime cut of aged Angus Beef with excellent balance of flavor and texture. Served with whipped Yukon potatoes

\$20

All entres come with a side salad

Signature Sides

Citrus-Fennel Risotto (GF)
Braised Brussel sprouts
Broiled Asparagus (V, GF)

\$4
\$4
\$4

Enhancements

Forest Mushrooms (V, GF)
Caramelized Spanish Onons (V, GF)
Gorgonzola Crust with garlic cream (GF,V)
Roasted Garlic Demi-Glace
Split 6 oz Maine Lobster Tail

\$3.5
\$3
\$3.5
\$3.5
\$20