

Valentine's Day Menu

1/2 Price Champagne & Live Maine Lobster

(Ask your Wine Captain for a List)

First Course

Maryland Style Crab Cakes or Three cheese Ravioli or Shrimp Cocktail

Second Course

Caesar Salad or Crab and Brie Soup

Third Course

Filet Mignon- An 8^{oz}- center cut filet of Certified Angus Beef grilled to perfection

Double Breast Chicken- Juicy free range chicken served with a mushroom Marsala wine sauce.

Pork Chop- 12 oz Center Cut Pork Chop covered in an Apple Cider Gravy topped with Spun Apples and Onions.

Flounder- 7 oz of Fresh Flounder filet stuffed with 4 oz of crab broiled covered with Buere Blanc sauce and fried capers.

*All entrees accompanied with sautéed mushrooms, Belgian fries,
& haricots verts*

Fourth Course

Chocolate Truffle or N.Y. Style Cheesecake

Additions:

Add an 8^{oz}- Lobster Tail - \$28

Add 3 Jumbo Sautéed Shrimp - \$12

Upgrade to Tomahawk Steak - \$35