

Sample menu Subject to Change



Valentine's Day

~Entrees~

Entrees include rolls, vegetable and potato

Seafood Fra Diablo

Shrimp, scallops, lobster and clams simmered in a spicy marinara sauce served over linguini • 32

Short Ribs with mashed potatoes

Slow cooked for hours in red wine, beef stock with onions, carrots, celery and fresh thyme • 26

Herb Crusted Prime Rib with mashed potatoes • 30

Roast Long Island Duckling with herbed mashed potatoes

Crisp semi-boneless half duckling with an orange Grand Marnier sauce • 28

Pork Osso Bucco with mashed potatoes

A tender pork shank braised with fresh vegetables and herbs, finished with a traditional pomodoro sauce • 28

Broiled Jail Island Salmon with rice

Fresh filet of salmon served with a lobster sauce • 26

Bourbon Chicken with herbed mashed potatoes

Boneless breast of chicken with onions & mushrooms and bourbon demi-glace • 25

Jaeger Schnitzel

Breaded veal tenderloin sautéed golden brown simmered with mushrooms onions in a white wine demi glace served over roasted garlic and scallion mashed potatoes • 30

Filet Mignon with mashed potatoes

Served with dijon peppercorn sauce • 40

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Valentine's Day

~ Appetizers ~

Shrimp Cocktail

Chilled jumbo prawns served with our zesty cocktail sauce • 12

Tomato Napoleon

Mixed field greens with vine ripe tomatoes, fresh mozzarella, topped with balsamic vinaigrette and roasted red peppers • 9

Beer Battered Lobster • 16

served with garlic butter and rémoulade sauce

~ Soup ~

Seafood Bisque • 5

French Onion Soup • 6

~ Salads ~

Wedge Salad

Diced tomato, egg, bacon, Bermuda onion, parmesan cheese with parmesan peppercorn dressing • 8

Caesar Salad

Crisp romaine hearts tossed with Caesar dressing, garlic croutons and fresh grated Parmesan cheese • 6