

Sunday, February 14
5:00 p.m - 9:00 p.m.
Reservations Required (978) 692-5700
"Our full regular menu will also be served"

Valentine's Day

Appetizers:

- \$14 **Seared Yellow-Fin Tuna**, Sushi Grade Tuna, seasoned and pan seared very rare. Served with Japanese Seaweed salad and Wasabi-Soy sauce.
- \$9 **Sausage Stuffed Mushrooms**, Select mushroom caps, stuffed with sweet Italian sausage, baked and glazed with Gruyere cheese.
- \$8 **Lobster Bisque**, Light and creamy with fresh chunks of lobster.

Salads:

- \$8 **Tuscan Caesar Salad**, Our Classic Salad with crumbled Hickory Smoked Bacon.
- \$8 **Vine Ripe Tomato, Fresh Mozzarella and Basil Salad**, with Balsamic glaze.

Entrees:

- \$35 **Roast Prime Rib of Beef**, au jus, Aged Black Angus Beef, slow roasted and served with au jus, Horseradish sauce, Steak Potato and fresh sautéed Spinach.
- \$35 **Surf and Turf**, Our Black Angus 8 ounce New York Sirloin with our famous crab stuffed Shrimp, served with Bernaise sauce, sautéed fresh Spinach and our Steak Potato.
- \$24 **Norwegian Salmon Piccata**, fresh imported fillet, seasoned and egg battered, sautéed in butter and finished with our Caper, lemon butter sauce. Served with steamed fresh Broccoli and White rice.
- \$26 **Coquilles St. Jacques**, succulent native Cape scallops, sautéed with mushrooms, shallots, garden herbs and white wine and cream. Baked in a casserole and crusted with Gruyere cheese. Served with fresh sautéed spinach.

Dessert:

- \$7 **Triple Berry Torte**, Blueberries, raspberries, blackberries and apples, served warm with Vanilla bean ice cream.
- \$8 **"Death by Chocolate" Molten Lava Cake**, Rich decadent chocolate cream inside rich chocolate cake, served warm with Vanilla Bean Ice cream and fresh Raspberries.

Dinner includes a Complimentary Glass of
Champagne with Strawberries

