



# Valentine's Day Dinner

Wednesday, February 14, 2024

Prix Fixe Menu

## Starters: Choose One

### Crab Cakes

Sweet Lump Blue Crab Meat lightly bound with toasted Panko Breadcrumbs, Fresh Parsley, finely diced Sweet Bell Pepper and Shallot. Pan-seared and served with Capers and a Fresh Dill and Red Bell Pepper Remoulade.

### Toasted Spinach and Cheese Ravioli

Half-Moon Ravioli stuffed with Ricotta Cheese and Chopped Spinach, with just a hint of Black Pepper. Served with a lightly spiced Pink Vodka Sauce.

### Roasted Stuffed Mushrooms

Tender Sauteed Mushroom Caps stuffed with a Creamy Roasted Vegetable and Goat Cheese blend. Baked in the oven and served with a House-Made Garlic-Herb Oil.

## Salad/Soup: Choose Two

### Lobster-Corn Chowder

Succulent chunks of Butter-Poached Lobster folded into a velvety Chowder made up of Sweet Corn, diced Red Potatoes, Fresh Chive, Red Bell Pepper, Fresh Shellfish Stock, and Cream.

### Sweetheart Salad

Mixed Arcadian Greens, tossed with Fresh Sliced Strawberries, Crumbled Feta Cheese, Toasted Pumpkin Seed, Glazed Pecans, and Dried Cranberries.

**Choice of House-Made Dressing:** Raspberry Vinaigrette, Ranch, or Creamy Parmesan.

## Mains: Choose Two

### Seafood Ravioli \$55

Stuffed with Shrimp, Lobster, and Scallops. Heated gently in a rich Sherry Cream Sauce with sauteed Cremini Mushrooms and finished with Fresh Lemon Zest and Chives.

### Surf & Turf \$75

4-ounce Beef Tenderloin char-grilled to your liking, topped with Cremini Mushroom Demiglace, and paired with a 6-ounce Lobster Tail lightly seasoned and roasted in the oven to perfection. Includes Drawn Butter and Lemon Wedges and served with Fresh Green Beans and your choice of Rice Pilaf or Twice Baked Potato.

### Fresh Grilled Salmon \$65

Hand cut 6-ounce Fresh Salmon Filet, char-grilled, glazed with Sweet Chili Glaze, and topped with our House Pineapple Salsa. Served with fresh Green Beans and your choice of Rice Pilaf or Twice Baked Potato.

### Chicken Piccata \$45

Tender Chicken Breast Scallopine lightly dredged, and pan seared with Fresh Lemon, Capers, and Herbs. Deglazed with a splash of White Wine and mounted with Lemon-Herb Compound Butter. Served with sauteed Green Beans and choice of Rice Pilaf or Twice Baked Potato.

## Desserts: Choose Two

### Angel Cake and Berries

House made Angel Food Cake served with Macerated Fresh Berries and Whipped Cream and dusted with Hibiscus Powder.

### Flourless Chocolate Torte

Dense, rich Chocolate Torte served with Raspberry Coulis and Fresh Berries.

### Key Lime Pie

Sweet and tart Key Lime Filling baked in a Cinnamon Graham Cracker Crust, served with Fresh Whipped Cream.

*\*Consumer Advisory - Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness.*