

Prix Fixe Valentines Day Menu 2024

First Course

Chefs Soup of the Day

Chef's Selection

Seafood Chowder

Shrimp, Crab, Clams, Bacon, Carrots, Celery, Onion, & Potato

Burrata Prosciutto di Parma

Mozzarella, Cherry Tomatoes, Roasted Red Peppers, Balsamic Glaze

The Wedge Salad

Red Onion, Cherry Tomato, Red Onion, Gorgonzola, Bacon, Bleu Cheese Dressing

Caesar Salad

Romaine Lettuce, Garlic Crouton, Shaved Parmesan Cheese, Caesar Dressing

Second Course

Substitute: sweet potato fries | truffle fries | garden salad | caesar salad +2.50

Salmon Spumante

Roasted Almonds, Champagne Butter, Saffron Rice, Grilled Asparagus

Maine Lobster Roll (Warm +\$)

Chilled Lobster Meat, Baby Greens, Butter Toasted Brioche Roll, Fries

Charbroiled 12oz NY Strip Steak

Garlic Mashed Potatoes, Sautéed Broccoli,

Red Wine Demi Glaze, Fried Onion Straws

Chicken Valdostano

Saffron Rice, Grilled Asparagus, Melted Mozzarella,

Prosciutto, Lemon White Wine

Jumbo Shrimp Scampi

Linguini, Cherry Tomatoes, Garlic White Wine

12oz Berkshire Frenched Cut Pork Chop

Sautéed Mushrooms & Onions, Hot Cherry Peppers, Roasted Red Potatoes

Third Course

Chocolate Covered Strawberries

New York Cheesecake

Raspberry & Vanilla Drizzle

Nutella Gelato

Available for Indoor Dining & Take Out Only