

# Valentine's Day Menu

Available 5:00pm ~ 8:00pm

Music 5:30pm ~ 8:30pm

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## Salad

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### Arugula ~ \$10

Sliced pear, candied walnuts, red onions and tomatoes with a lime vinaigrette

### House Salad ~ \$10

Romaine lettuce, cucumbers, tomato, onions, carrots, chickpeas and feta cheese in a Mediterranean dressing.

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## Soup

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### Crab and Corn Chowder

Cup ~ \$6  
Bowl ~ \$9

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## Starters

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### Duck Confit ~ \$16

Tender pulled duck, wild mushrooms, arugula salad drizzled with house made vinaigrette

### Italian Croquettes ~ \$15

Prosciutto, fresh mozzarella, Italian herbs and rice, lightly breaded and fried, served over marinara

### Tuna Tower ~ \$18

Ahi tuna, avocado, diced mangos, cucumbers topped with crispy wontons and sesame seeds.

### Seafood Steam Pot ~ \$17

PEI mussels, clams, oysters and smoked sausage in a seafood broth, served with grilled bread

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## Entrees

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### Veal Puttanesca ~ \$30

Egg battered tender veal, artichokes, capers, olives, red peppers, onions and tomatoes, served over linguini

### Chilean Seabass ~ \$35

7oz Chilean seabass pan seared, served over leek and cauliflower puree topped with crispy greens and a lemon beurre blanc sauce

### 12oz New York Strip ~ \$41

12oz NY Strip topped with baby button mushrooms and demi glaze served with Yukon baked potato and seasonal vegetable

### Lemon Ricotta Raviolis ~ \$28

Raviolis stuffed with ricotta cheese, lemon zest, and Italian herbs, tossed with spinach and tomatoes in a light scampi sauce

### Floridian Chicken Bellagio ~ \$31

Two 5oz breaded chicken breast topped with arugula, parmesan and prosciutto served over linguini in a basil cream sauce

### Boneless Pork Ribs ~ \$26

Pork Ribs in a citrus garlic marinade slow cooked served over sweet potato mashed and seasonal vegetables

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## Select Wines

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### White by the Bottle

#### Tramin Stoa "White Blend" ~ \$60

Chardonnay (65%), Sauvignon Blanc (20%), Pinot Bianco (10%) and Gewürztraminer (5%)

Trentino Alto Adige, Italy **JS93 JS92**

#### La Crema "Kelly Anne Vineyard" Chardonnay ~ \$70

Russian River, California **RP93 WE93 JS92**

### Reds by the Bottle

#### Chatea Fluer Cardinale St. Emilion Grand Cru 2015 ~ \$110

St. Emilion, Bordeaux, France **JS95 JD94**

#### Prunotto Barbaresco ~ \$65

Piedmont, Italy **JS93 WE92**

\*Consuming raw or undercooked seafood, meat, poultry, or shellfish may increase your risk of food borne illness.

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