



# VALENTINE'S DAY



## STARTERS

### Seafood Crepe

Scallops, Crab Meat, Shrimp topped with a Light Cream Sauce 10

### Shrimp & Crab Salad

Served over Arugula with a House Made Raspberry Balsamic Dressing 15

### Prosciutto Wrapped Asparagus

Served with a Honey Mustard Dip 8

### Heart Shaped Ravioli

Cheese Ravioli topped with a Light Pink Cream Sauce 9

## ENTREES FOR TWO

### Chateaubriand for 2

Filet Mignon topped with Bordelaise, served with Vegetable and Mashed Potatoes 50

### Seafood Bouillabaisse for 2

Mix of Lobster Tail, Shrimp, Scallops, Clams, Mussels in a light Tomato Sauce 50

## ENTREES

### Grilled Pork Chop

Topped with Sweet Chili Glaze, Sliced Apples, Red Peppers & Onions, Served with Potato and Vegetable 25

### Maple Salmon

Pan Seared with Honey Maple Glaze Served Over Kale with Potato 26

### Shrimp & Crab Pasta

With Diced Peppers, Onions, Mussels in a Lobster Cream Sauce, Tossed with Cavetappi Pasta 26

