



## *Valentines Menu*

### *Appetizers*

*Jumbo Shrimp Wrapped in Pancetta with creamy Pesto Sauce*

*Artichoke Hearts Francaise*

*Stuffed Cremini Mushrooms w/ Spinach & Mozzarella*

*Clams Oreganato*

*Arugula & Roasted Beet Salad w/ Feta & Red Onions and Honey Balsamic Dressing*

*Caesar Salad / Tossed Green Salad with House Vinaigrette*

### *\*\*\*\*\*Entrées*

*Wild Caught Salmon Filet* in White Wine Sauce w/ Artichokes/Mushrooms/Broccoli/Tomatoes over Pappardelle

*Grilled Pork Chop topped w/ Jersey Apples & Gorgonzola served w/ Mashed Red Potatoes*

*Filet Mignon Au Poave Pepper encrusted in Cognac Cream Sauce w/ Mushrooms Over Crispy Smashed Potatoes*

*Shrimp & Chicken alla Vodka* with Broccoli over Homemade Pasta

*Dijon Encrusted Rack of Lamb* served with Winter Vegetables with Apricot Demi glaze

*Grilled Chicken Breast layered w/ Zucchini / Bacon/ Provolone topped w/Cherry Tomatoes in Champagne Cream Sauce w/ Baby Roasted Potatoes*

*Fresh Catch layered w/ Lobster Meat, Spinach/ Diced Tomatoes/ Touch of Bread Crumbs w/ Butter Wine Sauce*

*3 Course Dinner Includes, Appetizer, Entrée, Dessert & Coffee \$62. p/p includes Tax  
Espresso/ Cappuccino Not Included*



### *Dinner For Two*

*Caesar or House Salad ,*

*Hot Antipasto Combo(Clams Oreganato, Artichoke Francaise & Stuffed Cremini)*

*2- 6 oz. Filet Mignon + Grilled Shrimp & Chicken Kabob w/ Basil Butter Sauce*

*Baby Roasted Potatoes*

*Red Velvet Cookies & Strawberries & Cream Coffee or Tea*

*\$ 125.00 Includes Tax*

Gratuity Not Included

Ask about 5% Cash Discount when ordering

Menu Subject to Change according to availability