

Valentine's Dinner

Appetizers for 2

Raspberry Baked Brie

Mini Brie wheel wrapped in puff pastry & served with toasted French rounds

Spinach & Artichoke Dip

A mixture of four cheeses, spinach & artichoke served with toasted French rounds

Coconut Shrimp

Breaded in-house & served with apricot mustard sauce

Spanakopita

Spinach & Feta wrapped in phyllo dough triangles, served with tzatziki sauce

Coconut Shrimp & Spanakopita

Salad

Garden, Greek or Red Beet & Montrachet

Inter mezzo

Sorbet

Entrées

Grilled Pork Ribeye over Yukon gold mashed potatoes, topped with roasted apples, brie & a balsamic reduction, served with Chef's choice of vegetable

Crab Cake with roasted red pepper aioli, Mediterranean orzo salad & served with Chef's choice of vegetable

Chicken Rustica sautéed chicken with roasted tomatoes, mushrooms & finished with a fontina laced Madeira sauce over roasted red potatoes & Chef's choice of vegetable

Pesto Shrimp grilled shrimp tossed with fresh basil pesto & oven roasted tomatoes, served over bucatini pasta & finished with crumbled feta cheese

Broiled Salmon over a mushroom wild rice & served with Chef's choice of vegetable

Pasta Primavera Pomodoro mushrooms, asparagus, zucchini, mixed bell peppers & house-made red sauce over rigatoni

Short Ribs braised in Cabernet wine over Yukon gold mashed potatoes, finished with a rosemary demi-glaze & served with Chef's choice of vegetable

Desserts will be offered ala carte.

\$55/per person

Tax, Gratuity & Dessert not included.

B.Y.O.B.

