Valentine's Day

Appetizers

Shrimp Bisque 7.90
Creamy Shrimp soup with a crème fraiche drizzle.

Italian Wedding Soup 7.90
Chicken and vegetables with meatballs and pastina.

Strawberry & Goat Cheese Crostini 16.90
Crisp baguette slices topped with creamy goat cheese and fresh strawberries, drizzled with balsamic glaze.

Sausage Stuffed Portabella cap 13.90
Large balsamic marinated portabella cap stuffed with Italian sausage and covered with mozzarella, provolone, and parmesan cheese, in a bed of marinara.

Roasted Beet Salad 11.90
Arugula with roasted beets, burrata, walnuts, citrus and balsamic vinaigrette.

Zucchini Ribbons 16.90
Deep fried zucchini rolled around a blend of Italian cheeses, served on a bed of roasted red pepper cream sauce.

Entrées

Filet Mignon with Red Wine Reduction 59.90
Chargrilled beef tenderloin served with garlic feta mashed potatoes and pan-fried balsamic Brussel sprouts.

Marry-Me Chicken 34.90
Creamy sun-dried tomato chicken with seven pepper risotto and pan-fried balsamic Brussel sprouts.

Shrimp and Sausage Fettuccine 35.90
Large tail-on shrimp and sausage with banana peppers in a spicy, creamy tomato sauce.

Bone-in Pork Chop 45.90
Chargrilled and served with roasted red pepper and rosemary sauce, lemon broccolini, and garlic feta mashed potatoes.

Crab Cake 26.90/46.90
One or two super lump crab cakes served with a red onion and caper tartar sauce, rice pilaf and lemon broccolini.

Desserts

Chocolate Mousse Cake 13.90
Rich chocolate cake served with an espresso anglaise

Limoncello Cake 13.90
White chocolate and limoncello served with a blueberry thyme compote

Strawberries and Cream 10.90
Fresh strawberries layered with house-made sweetened, whipped cream and fresh mint.

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.