



CRAB MOUSSE & DEVILS ON HORSEBACK

APPETIZERS

LOBSTER BISQUE WITH LOBSTER RAVIOLI 8.75

CLASSIC SHRIMP COCKTAIL 8.25

BUFFALO MOZZARELLA, TOMATO, BASIL, RED HEART RAVIOLI WITH TOMATO BASIL SAUCE 6.95



SWEETHEART STRAWBERRY SALAD & HERB VINAIGRETTE



ENTRÉES

BEEF WELLINGTON 38.50

BEEF FILET PAINTED WITH MUSTARD WRAPPED IN MUSHROOMS, PROSCIUTTO AND PASTRY
SERVED WITH A RED WINE SHALLOT SAUCE, GARLIC GREEN BEANS & POTATO GRATIN

STEAK & FRITES 32.00

GRILLED FLAT IRON STEAK BÉARNAISE SAUCE, GARLIC GREEN BEANS & STEAK FRIES

GRILLED LOBSTER TAIL, GARLIC SHRIMP SKEWER 38.50

SPICY NECTARINE, LIME AND AIOLI DIPPING SAUCES, GARLIC GREEN BEANS & SAFFRON RICE

PAN ROASTED DUCK BREAST 32.00

SERVED WITH A RICH FIG & PISTACHIO SAUCE, GARLIC GREEN BEANS & PAPPARDELLE



TRULY ELEGANT DESSERT 8.50

VELVETY CHOCOLATE MOUSSE & VALENTINE'S STRAWBERRY
CHEESECAKE CHOCOLATE DIPPED STRAWBERRY AND TRUFFLE