



# Happy Valentines

## *Appetizers*

*Garlicky Grilled Shrimp with Sriracha Mayo* 6.95

*Creamy Boston Clam Chowder with Oyster Crackers* 7.50

*Roasted Quail Breast with Crispy Bacon & Spiced Honey Dressing on a Bed of Greens* 9.95

## *Salad*

*Sweetheart Salad with Strawberry, Poppy Seed & White Balsamic Vinaigrette*

## *Entrees*

*Chef Susan's Beef Wellington* 41.95

*Angus Beef Filet Topped with Dijon Mustard & Mushroom Duxelles, Enrobed with Prosciutto & Puff Pastry Served with a Velvety Red Wine Reduction Sauce, 2 Potato Gratin & Seasonal Vegetables*

*Filet of Venison Rossini* 49.95

*Grilled Filet of Venison Served on a Slice of Delicious Chicken Liver & Sherry Mousse Topped with Mushroom Duxelles Served with a Velvety Red Wine Reduction Sauce, 2 Potato Gratin & Seasonal Vegetables*

*Pan Roasted Duck Breast* 30.65

*Served with Caramelized Apples, Blueberry Gastrique, Horseradish Potato Cakes & Seasonal Vegetables*

*Seafood Valentino* 32.50

*Scallops, Shrimp, Alaskan Pollock, Clams & Mussels Braised in a Creamy Coconut Thai Curry with Potatoes & Herbs Served with Garlic Scented Grilled Baguette*

*Dessert* 9.95

*Rich Chocolate Valentine Mousse*

*Served with Chocolate Kisses, Chocolate Strawberry & a Cranberry Champagne Sorbet Cup*