Valentine's Day Prix Fixe Menu

\$69.95 per person *Includes choice of one Soup or Salad, one Entree, and one Dessert.*

Featured Appetizers

Eggplant Timbale roasted eggplant layered with spinach, sun-dried tomatoes, and herb Alouette cheese; topped with smoked buffalo Mozzarella cheese and sweet tomato marinara sauce \$13.95

Maryland Crab Cake

served with chive cream and lemon Remoulade sauces \$18.95

Garlic & Gorgonzola Bread

rustic-style bread topped with garlic aioli, melted Gorgonzola, and roasted red bell peppers \$10.95

Smoked Brisket Ravioli

light gorgonzola cream sauce \$14.95

Fresh Buffalo Mozzarella

pan-fried and tossed in a caper and marinara sauce \$13.95

P.E.I. Mussels Poulette

sauteed and served in a garlic, white wine, and cream sauce \$16.95

Traditional Calamari

with a lemon and caper aioli for dipping \$16.95

Chilled Jumbo Gulf Shrimp Cocktail

with fresh lemon and horseradish cocktail sauce \$4.95/piece

Seasonal East Coast Clams or Ovsters on the 1/2 Shell

accompanied by fresh lemon, zesty cocktail sauce, and horseradish \$4.95/piece



Seasonal Soups and Salads

Roasted Tomato Bisque topped with creme fraiche

Butternut Squash Bisque

topped with cinnamon, nutmeg and toasted pumpkin seeds

The "B.L.T." Salad

Iceberg lettuce, crisp bacon, red onions, diced tomatoes, Great Hill bleu cheese, and a buttermilk ranch dressing

Classic Caesar Salad

Romaine lettuce, garlic herb croutons, shaved Parmesan, house-made dressing, and a Parmesan crisp

Hand-Gathered Baby Field Greens

with grape tomatoes, Vidalia onions, and a light balsamic vinaigrette, topped with shaved Parmesan

Holiday Entrees

Roast Prime Rib of Black Angus Beef (add \$7.50)

slow-roasted and served in a natural au jus with a salted baked potato and seasonal vegetables

Chicken Cordon Bleu

stuffed with Virginia honey ham & Swiss cheese, toppped with Mornay sauce and served with rice pilaf and seasonal vegetables

Surf & Turf (add \$14.95)

the combination of a 6 oz. grilled filet mignon and baked stuffed lobster tail, baked and stuffed with a classic crabmeat and shrimp stuffing, served with roasted red bliss potatoes and seasonal vegetables

Redfish Nouvelle

our signature dish, lightly blackened and topped with shrimp, scallops, spinach, and a Mornay sauce; served with zesty coleslaw and rice pilaf

Sliced Chateaubriand (add \$9.95)

served in a Bordelaise sauce with haricot verts and roasted red bliss potatoes

Baked Stuffed Shrimp

jumbo Gulf shrimp stuffed with a classic crabmeat and shrimp stuffing and served with rice pilaf, zesty coleslaw, and drawn butter

Vegetable Ravioli

tomato & basil cream sauce

Grilled Center-Cut Berkshire Pork Chop

topped with melted Gorgonzola cheese and served in a sun-dried cherry sauce with Yukon Gold whipped potato puree and sauteed baby leaf spinach

Shrimp Scampi

atop a bed of linguini pasta with diced tomatoes, asparagus spears, and a classic garlic scampi sauce

Grilled Black Angus New York Sirloin Steak (add \$9.95)

a 14 oz. steak grilled-to-order and served with roasted red bliss potatoes, roasted seasonal vegetables. and your choice of a chilled garlic herb butter or a brandy and peppercorn Au Poivre sauce

Rigatoni ala Vodka

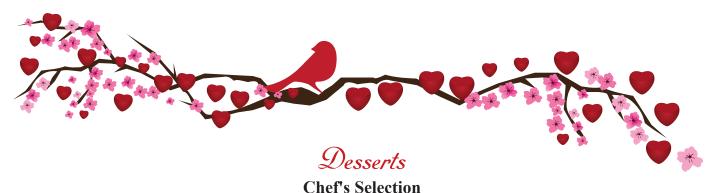
chicken, sauteed spinach, caramelized onions, and crisp pancetta, topped with shaved Parmesan

Pecan-Crusted Atlantic Ocean Salmon

served in a honey dijon sauce with Yukon Gold potato puree and roasted seasonal vegetables

Signature Fra Diavolo

P.E.I. mussels, shrimp, and New Bedford scallops in a spicy tomato sauce with shaved Parmesan over linguine



For holidays, a 20% service charge is added to all checks. Menu descriptions do not include all ingredients. In the case of allergies, please notify your server prior to ordering.