

# 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<sup>95</sup>

### Maryland Crab Cake

served with chive cream and lemon Remoulade sauces \$18<sup>95</sup>

### Garlic & Gorgonzola Bread

rustic-style bread topped with garlic aioli, melted Gorgonzola, and roasted red bell peppers \$10<sup>95</sup>

### Smoked Brisket Ravioli

light gorgonzola cream sauce \$14<sup>95</sup>

### Fresh Buffalo Mozzarella

pan-fried and tossed in a caper and marinara sauce \$13<sup>95</sup>

### P.E.I. Mussels Poulette

sauteed and served in a garlic, white wine, and cream sauce \$16<sup>95</sup>

### Traditional Calamari

with a lemon and caper aioli for dipping \$16<sup>95</sup>

### Chilled Jumbo Gulf Shrimp Cocktail

with fresh lemon and horseradish cocktail sauce \$4<sup>95</sup>/piece

### Seasonal East Coast Clams or Oysters on the 1/2 Shell

accompanied by fresh lemon, zesty cocktail sauce, and horseradish \$4<sup>95</sup>/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, topped 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

## Desserts

### Chef's Selection

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.