

# Valentine's Weekend Dinner

**\$60 Per Couple** (plus Tax & Gratuity)  
Includes Bottle of House Wine

## First Course

*Choose One*

### Lollipop Lamb Chops

Grilled Lamb Chops served with Mint Demi Glaze & Sautéed Spinach

### Prosciutto Wrapped Asparagus

Grilled Asparagus & Provolone wrapped in Prosciutto, served over Bruschetta with Baby Arugula with Balsamic Drizzle

### Shrimp & Avocado Crostinis

Served with Baby Arugula, Mango & Papaya Salsa & Avocado Sauce

## Second Course

*Choose One*

### Sweetheart Salad

Mixed Field Greens with Baby Spinach, Grilled Artichoke Hearts, Fresh Strawberries, Cucumber & Red Onion drizzled with Strawberry Lemon Vinaigrette

### Caprese Salad

Mixed Greens with Roma Tomato, Fresh Mozzarella, Olive Oil & Balsamic Glaze

## Entrées

*Choose One*

### Valentine Veal Chop Saltimbocca

Marinated Veal Chop topped with Marsala Mushroom Sauce  
Served with Roasted Red Potato & Sautéed Spinach

### Braised Short Ribs

Topped with Rosemary Demi Glaze and served with Mashed Potato & Grilled Asparagus

### Prime Rib

12 oz of Slow Roasted Prime Cut Rib cooked to your preference  
Served with Au Jus, Roasted Red Potatoes & Grilled Asparagus

### Mediterranean Seafood Sauté

A Medley of Shrimp, Mussels & Sea Scallops with Baby Kale, Roasted Red Pepper & Kalamata Olives  
Served over Sacchetti Pasta, tossed in our House-Made Marinara and topped with Feta Cheese

### Stuffed Chicken Breast

Boneless Chicken Breast stuffed with Prosciutto & Fontina Cheese  
Topped with Garlic Cream Chive Sauce and served with Roasted Potato

### Grilled Swordfish Fish Tacos

Served in soft Flour Tacos with a Baby Lettuce Blend and topped with Rosemary Lemon Aioli  
Served with Rice Pilaf

\*\*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses\*\*\*\*