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# VALENTINE

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## Option One \$75

### Soup or Salad

*Choice of lobster bisque or clam chowder*

*Choice of our classic caesar or house salad*

### Appetizers

**Seafood Antipasto** – seafood medley in oil served with crostini

**Arrancini Milanese** – four cheese stuffed risotto, balled, breaded & fried to golden served with fresh basil marinara

**Scallops & Poached Pears** – tender u-10 scallops with a golden crust served over white wine poached bartlett pears

### Entrées

**Saffron Risotto & Lobster Tail** – creamy saffron infused risotto topped with roasted lobster tail

**Valentine Veal Chop** - grilled veal chop drizzled with peppercorn demi-glaze & choice of side

**Heart's Desire Halibut** – fire grilled halibut with smooth tarragon cream sauce & choice of side

### Choice of a Vicky D'Amours Dessert

*Ask your server for details*

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# VALENTINE

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## Option Two \$50

### Soup or Salad

*Clam chowder*

*Choice of our classic caesar or house salad*

### Appetizers

**Loaded Potato Skins** – stuffed to the brim with chicken and bacon, melted cheddar cheese and drizzled with ranch dressing

**Pork Riblets** – fall-off-the-bone pork riblets seasoned with coarse sea salt and fresh cracked pepper served with zesty south west sauce

**Tuna Tataki** – seared yellow fin tuna served over rice noodles with citrus ponzu sauce

### Entrées

**Sweet Heart's Salmon Oscar** – velvety salmon smothered in shrimp & scallop béarnaise & choice of side

**Blackened Sirloin & Whiskey Butter** - AAA certified angus sirloin & blackening spice served with jack daniels whiskey butter & choice of side

**Lover's Linguine Vongole** – savory manilla clams and beurre blanc over linguine

### Choice of a Vicky D'Amours Dessert

*Ask your server for details*