



Valentine's Dinner

Soup & Salad

- Lobster Bisque 7
- Tomato Basil Bisque 7
- Garden Salad 7
- Caesar Salad 7

Appetizers

Oysters Rockefeller

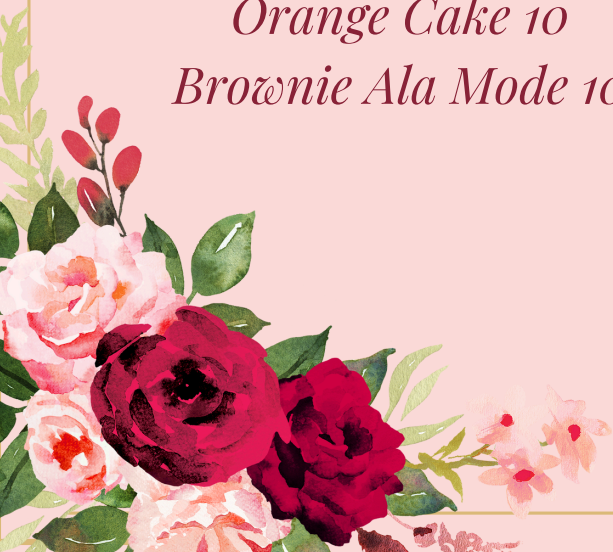
Half Dozen Fresh Oysters, Baked to Perfection in their Shells, Topped with a Savory Blend of Spinach, Crispy Bacon and Melted Swiss Cheese 15

Wagyu Beef Poutine

House-made Thick-Cut Fries, Topped with Tender Shredded Wagyu Beef, Rich Savory Gravy, and Melted Wisconsin Cheese Curds 15

Desserts

- Cinnamon Roll Ala Mode* 10
- Key-Lime Pie* 10
- Orange Cake* 10
- Brownie Ala Mode* 10



Entrees

Halibut & Shrimp Duo

Pan-Seared Alaskan Halibut and an Herb Crusted Shrimp Skewer, Topped with a Roasted Red Pepper Sauce, Served Over Parmesan Risotto & Chef's Vegetable 42

Airline Chicken Confit

Grass Fed 10 oz Chicken Breast, Topped with Coq au Vin Sauce, Served with Garlic Mashed Potatoes & Chef's Vegetable 30

Seafood Newburg

Jumbo Shrimp, Scallops, Grouper Medallions and Jumbo Lump Crab, Poached in Cognac-Sherry Cream Sauce, Served with Chef's Vegetable & Garlic Mashed Potatoes 38

Tomahawk Pork Chop

16 oz Pork Chop, Locally Sourced & Grilled to Perfection, Topped with a Georgia Peach Chutney, Served with Garlic Mashed Potatoes & Chef's Vegetable 34

Pot Roast

Slow-Roasted Chuck Roast, Topped with House-Made Demi & Fried Onion Straws 22

Surf & Turf

8 oz Prime Filet, Paired with a Cold Water Maine Lobster Tail, Served with Melted Butter, Garlic Mashed Potatoes & Chef's Vegetable 62

Mediterranean Stuffed Eggplant

Roasted Eggplant Stuffed with Rice Pilaf, Cucumbers, Tomatoes, Red Onions, Kalamata Olives and Feta Cheese 28

Blackened Chicken Pasta

Penne Pasta, Tossed in a Cajun Alfredo Sauce, Topped with Blackened Chicken, Sautéed Mushrooms, Tomatoes & Green Onions 22

