



Valentine's Day Specials

Starters

Classic Shrimp Cocktail

Chilled jumbo shrimp served with cocktail sauce and fresh lemon | \$16.99

Crabcakes

Lump crabmeat mixed with seasoned breadcrumbs, scallions, & celery griddled golden brown.
Served with roasted garlic & caper aioli | \$17.99

Fried Green Tomatoes

Panko breaded fried tomatoes, topped with pimento cheese and finished with chipotle aioli | \$14.99

Entrees

Surf & Turf* For Two

Two 6 oz filet mignons grilled to your liking, finished with a cabernet demi-glace and two broiled 5 oz cold-water lobster tails, served with herbed green beans, roasted tomatoes, rice pilaf, and roasted Yukon gold potatoes | \$99.99

Shrimp Florentine

Sauteed jumbo shrimp, spinach and fresh garlic in a sun-dried tomato cream sauce.
Tossed with fettuccine and served with garlic bread | \$28.99

Chicken Marsala

Pan seared heart-shaped chicken breast finished with a wild mushroom marsala sauce.
Served with herbed green beans with roasted tomatoes and rice pilaf | \$27.99

Tilapia Pomodoro

Pan seared filets topped with heirloom tomatoes, garlic, & fresh basil, finished with a balsamic glaze. Served with roasted brussels sprouts & rice pilaf | \$29.99

Desserts

White Chocolate Raspberry Cheesecake

Smooth & silky white chocolate cheesecake with a swirl of red raspberries | \$9.99

Ultimate Chocolate Cake

Chocolate cake, velvety chocolate mousse between layers, chocolate cookie crust, chocolate ganache and chocolate chips, adorned with fresh strawberries | \$8.99

Tiramisu

Italian lady fingers soaked in coffee liquor, layered with mascarpone cheese, and finished with a dusting of cocoa and chocolate sauce | \$10.99

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions