

Valentine's Four Course Menu

Available Friday 2/13 & Saturday 2/14

First Course

Shrimp Cocktail

3 Large chilled shrimp served with cocktail sauce and lemon. (Double the shrimp add \$3)

Bruschetta & Mozzarella

Buffalo mozzarella pearls, chilled diced tomatoes, basil, olive oil, and light balsamic vinegar. Garlic crostini

Prosciutto & Melon

Salty and Sweet. Prosciutto, sweet melon and drizzled with barrel aged raspberry balsamic reduction.

Second Course

Cup of Soup du jour

Caesar Salad

House Salad

Cranberry Apple Salad

Spinach, mixed greens, Gorgonzola, green apple, dried cranberries, toasted almonds tossed in a raspberry vinaigrette



Wine by the Bottle!

Entrée Selections

Filet & Lobster Tail

6oz Filet Mignon, truffle parmesan whipped potatoes, asparagus, 6oz cold water Lobster tail with both a Beurre Blanc and Beurre Rouge sauces(+\$5)

Lobster Ravioli & Jumbo Lump Crab

Lobster Ravioli topped with fresh Jumbo Lump Crab in a lobster blush sauce with fresh basil.

Cedar Plank Salmon & Crab

Fresh Salmon Filet Baked on an aromatic Citrus soaked Cedar Plank, served with Duchess Potatoes and Sautéed Vegetables, and topped with a Lemon Dill White Wine sauce with lump crab.

Champagne Blush Pappardelle

Imported pappardelle with champagne blush cream, prosciutto, sweet peas, and cracked black pepper.

Slow Roasted Prime Rib

Slow cooked 12+ hours overnight to give you the most tender cut of prime rib possible. Natural seasonings and served with au jus, julienne vegetables and garlic mashed potatoes.

Pork Osso Bucco

One and a half pounds of tender pork that falls right off the bone. Served with Dutchess whipped potatoes & asparagus.

Braised Short Rib

Braised Beef short rib slow cooked for over 4 hours. Truffle whipped potatoes, wild mushrooms, Asparagus and a Cabernet Demi reduction.

Orange Ginger Duck Breast

Pan-seared Maple Leaf Farms duck breast with an orange-ginger glaze, set over a warm vegetable quinoa and jasmine rice blend.

Dessert Selection

Ice Cream & Chocolate Strawberries

Delicious strawberries covered in Hershey's Milk Chocolate and served with Vanilla Ice Cream

Dark Side of the Moon

Fudge cake soaked with coffee liqueur & filled with chocolate mousse. Enrobed with French Ganache.

Banana Foster Bread Pudding

Homemade bread pudding served warm and topped with caramelized bananas foster. Vanilla Ice Cream.

Salted Caramel Budino

Italian pudding layered with a homemade salted caramel and graham cracker crust



\$45 per person