



# VALENTINE'S

## *Dinner Menu*

### FIRST COURSE

**CHOICE OF SOUP & SALAD (ONE OF EACH)**

**Italian Wedding  
Crab Corn Chowder**

**Caesar  
Burrata Salad**

*Mixed greens, roasted peppers, heirloom tomato, fried prosciutto, fresh burrata mozzarella, tossed in balsamic vinaigrette*

### SECOND COURSE

**ENTRÉES (SELECT ONE)**

**Cowboy Steak**

*Prime 18oz bone-in ribeye, grilled and topped with cowboy butter (black truffle zest, blue cheese & butter). Served with a baked potato and seasonal vegetables.*

**Stuffed Flounder**

*Fresh flounder stuffed with crab imperial, topped with lobster sherry sauce. Served over roasted red pepper risotto.*

**Chicken Wellington**

*Sautéed chicken breast with prosciutto di Parma, mushroom duxelle and whole-grain mustard, wrapped in puff pastry and baked until golden. Finished with a port wine reduction and served with potato gratin and marinated mushrooms.*

**Seafood Pasta Purse**

*Cheese and truffle-filled sacchetti pasta tossed in a brandy cream sauce with spinach, fresh lump crab and lobster, topped with shaved Parmesan.*

### THIRD COURSE

**DESSERTS (SELECT ONE)**

**Strawberry Crème Brûlée ala Romantico  
Tiramisu  
Chocolate Lovers Lava Cake**