



Valentine's Weekend Dinner Menu

AVAILABLE FRIDAY, 2/13 STARTING 3:30PM - SATURDAY, 2/14 ALL DAY - SUNDAY, 2/15 ALL DAY

Appetizers

CRISPY CALAMARI

TRADITIONAL STYLE - FRIED WITH LEMON \$22
SPICY - FRIED CRISPY WITH ROASTED CHERRY TOMATOES & HOT PEPPERS \$24



COLOSSAL CRAB STUFFED KENNETT MUSHROOMS

OVERSIZED MUSHROOMS STUFFED WITH CRABMEAT \$35

IMPORTED CREAMY BURRATA

ROASTED SWEET CHERRY TOMATOES, MIXED FIELD GREENS, PROSCIUTTO DI PARMA, EXTRA VIRGIN OLIVE OIL & GARLIC ROSEMARY FOCCACIA WITH BALSAMIC \$24

COLOSSAL OLD BAY SHRIMP COCKTAIL

LARGE ICE COLD SHRIMP WITH HOUSE COCKTAIL SAUCE \$24

STUFFED ITALIAN LONG HOTS (4)

SWEET ITALIAN SAUSAGE, GRUYERE, FONTINA & CHEDDAR CHEESES TOPPED WITH SHAVED PARMIGIANO-REGGIANO & WRAPPED WITH CRISPY PROSCIUTTO \$24

SIGNATURE LOBSTER BISQUE

CHUNKS OF COLD-WATER LOBSTER, SHERRY WINE & LOBSTER CREAM SERVED IN A SOURDOUGH BREAD BOWL \$24



32 OZ. TOMAHAWK STEAK



TOPPED WITH CHOPPED SCALLOPS, SHRIMP, LOBSTER & CRABMEAT IN A GARLIC BUTTER SAUCE

Entrees

ALL MAIN COURSE SELECTIONS ARE SERVED WITH OUR HOUSE ANTIPASTO, CRUSTY ITALIAN BREAD & HOMEMADE TOMATO PIE
ALL SERVED FAMILY STYLE & YOUR CHOICE OF ONE OF THE FOLLOWING
MIXED GREEN TOSSED SALAD - CLASSIC CAESAR SALAD
BLT WEDGE SALAD - STRAWBERRY SPINACH SALAD

ALL STEAK & FISH ENTREES ARE SERVED WITH
YUKON MASHED POTATOES & ROASTED ASPARAGUS

ORANGE SIZE CRABCAKES (2)

ALL CRAB - TOPPED WITH A DELICATE WHITE CRAB SAUCE \$89



BAKED CHILEAN SEABASS OVER BROCCOLI RABE, TOPPED WITH COLOSSAL CRABMEAT & A DELICATE CRAB SAUCE \$99

STUFFED SOUTH AFRICAN COLD WATER LOBSTER TAIL

6 OZ. LOADED & BAKED WITH COLOSSAL CRABMEAT \$99

SURF & TURF

7 OZ. CENTER CUT FILET TOPPED WITH BABY PORTOBELLO MUSHROOMS & SWEET VIDALIA ONIONS, PAIRED WITH A JUMBO LUMP CRABCAKE \$99

CENTER CUT FILET GORGONZOLA

10 OZ. LOADED WITH COLOSSAL CRABMEAT, BABY PORTOBELLO MUSHROOMS, ROASTED RED PEPPERS & GORGONZOLA CREAM SAUCE \$99

WHOLE RACK OF DOMESTIC LAMB

OVER BROCCOLI RABE & WHITE CANNELINI BEANS \$99

CENTER CUT RIBEYE STEAK

18 OZ. TOPPED WITH BABY PORTOBELLO MUSHROOMS & SWEET VIDALIA ONIONS \$99

16 OZ. VEAL CHOP PARMIGIANO

LIGHTLY BREADED & PAN FRIED, BAKED WITH SMOKED MOZZARELLA CHEESE OVER POMODORO BASIL SAUCE WITH SIDE OF RICOTTA GNOCCHI \$79

VEAL DI PAOLO

TENDER MILK-FED VEAL, LEMON WHITE WINE GARLIC SAUCE, SUNDRIED TOMATOES, LARGE SHRIMP, COLOSSAL CRAB, WITH MASHED POTATOES & ASPARAGUS \$89

CHICKEN PARMIGIANO

PAN FRIED CUTLETS WITH MOZZARELLA & PARMIGIANO CHEESE WITH SPAGHETTI \$45

CHICKEN/VEAL MARSALA

IMPORTED ITALIAN MARSALA WINE WITH A TOUCH OF CREAM & WILD MUSHROOMS, SERVED WITH MASHED POTATOES & ASPARAGUS
CHICKEN \$55/VEAL \$65/ADD CRAB \$20

PENNE ALLA VODKA

SWEET PEAS, CRISPY PANCETTA IN A BLUSH VODKA SAUCE \$45

BURRATA CHEESE RAVIOLI

WITH POMODORO SAUCE & MEATBALLS \$45

ALLA PESCATORE

COLOSSAL CRABMEAT, JUMBO SHRIMP & SCALLOPS IN A PINK SAUCE OVER LINGUINI PASTA \$79

SEAFOOD FRADIAVOLO

SHRIMP, SCALLOPS, COLOSSAL CRABMEAT & MUSSELS IN A SPICY PINK SAUCE WITH A 4 OZ. SOUTH AFRICAN LOBSTER TAIL & ITALIAN LONG HOTS OVER LINGUINI PASTA \$99

ASPARAGUS STUFFED GNOCCHI

LITTLE PILLOWS OF LOVE STUFFED WITH ASPARAGUS & CHEESE, TOPPED WITH CRAB AND ASPARAGUS TIPS IN A DELICATE CRAB SAUCE \$79

BAKED EGGPLANT ROLLATINI

STUFFED WITH MOZZARELLA & RICOTTA CHEESE, PAIRED WITH HOMEMADE SPAGHETTI \$45

3 1/2 LB WHOLE LOBSTER



LOADED WITH CRABMEAT, ROASTED GARLIC & BUTTER

Tomahawk or Lobster Dinner for Two

SPECIAL WILL INCLUDE
BREAD & TOMATO PIE FOR TWO,
SIGNATURE HOUSE ANTIPASTA FOR TWO,
CHOICE OF 2 SALADS, 2 SIDES OF YUKON GARLIC MASHED POTATOES & ROASTED ASPARAGUS

\$199



Valentine's Weekend Drink Specials

Cocktails \$12

RASPBERRY WHITE CHOCOLATE MARTINI

WHIPPED VODKA, WHITE CREME DE CACAO, RASPBERRY PUREE, CREAM, CHOCOLATE DRIZZLE

CHOCOLATE COVERED STRAWBERRY

WHIPPED VODKA, CREME DE CACAO, IRISH CREAM, STRAWBERRY PUREE, CHOCOLATE DRIZZLE, GARNISHED WITH A FRESH STRAWBERRY

LOVE POTION MARTINI

VODKA, LIMONCELLO, CRANBERRY JUICE, FLOAT OF MOSCATO, GARNISHED WITH A FRESH LEMON SLICE

GUNS AND ROSES

BOURBON, RASPBERRY PUREE, SWEET & SOUR MIX, GRENADINE, GARNISHED WITH ROSE PETALS

THE EDIBLE ARRANGEMENT

RED WINE, PINEAPPLE JUICE, ORANGE JUICE, CRANBERRY JUICE, CHAMPAGNE, GARNISHED WITH FRESH SEASONAL FRUIT

CUPID'S ARROW

BOURBON, CRANBERRY JUICE, GINGER ALE, GARNISHED WITH LEMON

TIFFANY'S MIMOSA

CHAMPAGNE, BLUE CURACAO, GARNISHED WITH PLATINUM SUGAR RIM

CROWN APPLE MULE

CROWN APPLE, GINGER BEER, GARNISHED WITH A LIME



Wine

SEI STELLE PINOT GRIGIO

DRY WHITE - LIME, DELICATE FLORALS WITH A SOFT CITRUS FINISH.
GLS 9 BTL 27

IL PICCINO OAKED CHARDONNAY

DRY WHITE - FRUIT FLAVORS, LAYERED WITH THE OAK NOTES, RESULTING IN A RICH, COMPLEX, SLIGHTLY BUTTERY PROFILE.
GLS 7 BTL 21

LA MARIA RIESLING

OFF-DRY - CRISP GREEN APPLE AND RIPE APRICOT FLAVORS ON THE PALATE, DELICATE FLORAL NOTES AND A HINT OF TROPICAL PINEAPPLE.
GLS 8 BTL 24

FAMIGLIA SCARLET

DRY RED - FRUIT FORWARD FEATURING RIPE RED CHERRY, RED PLUM AND A PLEASANT VANILLA FINISH.
GLS 9 BTL 27

LA FAMIGLIA MARIA

DRY RED - BLEND OF BLACK & PURPLE BERRIES WITH A SMOOTH TOASTED VANILLA FINISH.
GLS 15 BTL 45

ALBERTO SANGIOVESE

DRY RED - TRADITIONAL RED; TIMBER AND LICORICE, WITH A SUPPLE PLUM FINISH.
GLS 15 BTL 45

CASA RESERVA CLONE 169

DRY RED - FLAVORS OF BLACKBERRY & RIPE CHERRY WITH A SOFT VANILLA FINISH.
GLS 17 BTL 51

IL PADRONE PINOTAGE

DRY RED - A LEAN & LIGHT BODIED RED WITH A JUICY CORE OF CRISP APPLE & RAINIER CHERRY, CULMINATING IN A TIGHT, TALL FINISH.
GLS 17 BTL 51

WINE SPOTLIGHT

CANTINA VALPANTENA AMARONE DELLA VALPOLICELLA
RICH, FULL-BODIED ITALIAN RED WINE, INTENSE FLAVORS OF DRIED CHERRY, PLUM & SPICE, WITH NOTES OF CHOCOLATE & TOBACCO
BTL 45

KINDLY NOTE, A 3% CONVENIENCE FEE APPLIES TO ALL NON-CASH PAYMENTS.
A 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.