



Happy Valentine's Day!

Wednesday, February 14, 2018



Soup and Salad

Lobster Bisque 12 **Italian Wedding Soup** 10

Grilled Caesar grilled wedge of romaine lettuce topped with house made caesar dressing and shaved parmesan 10

Shrimp Daniel baby shrimp grilled in a tangy vinaigrette over our traditional house salad 12

Spinach Caprese heirloom tomatoes and fresh mozzarella on a bed of baby spinach, garnished with fresh basil and a balsamic reduction 13

Appetizers

Cajun-Seared Ahi cajun seasoned and seared on all sides, rare ahi tuna sliced with cucumber wasabi sauce 14

Jumbo Shrimp Cocktail five jumbo shrimp poached in white wine, served with cocktail sauce 14

Stuffed Shrooms baby bellas topped with lump crab and cheese topped with panko 12

Artisan Cheese Plate (for 2) pastry wrapped brie, variety of cheeses, fruits, crackers and sauces 18



Entrees

Filet Mignon 6oz petite filet mignon, served with garlic mashed and asparagus 32

Surf and Turf it! add 5 oz broiled lobster tail +15 add 5 oz single crab cake +10

Twin Crab Cakes broiled award winning crab cakes served with garlic mashed and shaved brussel sprouts with bacon 28

Prime Rib and Crab Legs 12oz slow roasted prime rib and 1/2lb of steamed snow crab served with garlic mashed and shaved brussel sprouts with bacon 44

Pan Seared Duck Breast topped with a wild mushroom rangoon, served with wild rice pilaf and asparagus 28

Seared Scallops fresh outer banks sea scallops seared on a bed of orzo with pesto cream sauce and asparagus 28

Tuna Au-Poivre ocean fresh ahi tuna encrusted in pink and black crack peppercorns, cooked to order and drizzled with cilantro crème sauce, served with wild rice pilaf and shaved brussel sprouts with bacon 29

Black Sea Bass pan seared, topped with a champagne beurre blanc and served with wild rice pilaf and shaved brussel sprouts with bacon 31

Braised Pork Shank slow roasted and braised in a red wine tomato butter served with garlic mashed and asparagus 25



Grand Finale



Orange Crème Brulee

traditional vanilla custard with a swirl of orange liqueur 10

Chocolate Ganache Parfait

layers of chocolate ganache and crème fraiche, sprinkled with fresh blueberries and strawberries 12

Poached Pears

poached in a red wine reduction, topped with toasted almonds, and served with hopkins ice cream 10

*We are happy to accommodate any special dietary needs ~ Vegetarian Options available upon request
20% Gratuity added to all holiday menu checks, and can be adjusted at guest's discretion*