



Your Special Valentine's Day Menu!

*A Shared Appetizer,
Soup or Salad,
an Entrée,
and A Shared Dessert
&
a Sparkling Wine Toast with Fresh Florida Strawberries
from \$60 pp*

Share an Appetizer

Chipotle Spiced & Grilled Shrimp with horseradish tomato dipping sauce

Japanese Style Tempura Vegetables with a sesame ginger dipping sauce.

Spicy Tempura Portobello Mushroom with a creamy Roquefort dipping sauce

Tuscan Ciabatta Brushetta ... Grilled ciabatta bread with chèvre, tapenade, roasted red peppers & pesto

Crispy Sesame Fried Calamari with lime tamari dipping sauce

Shrimp Tempura with hoison tamari dipping sauce

Crispy Fried Oysters with lemon parsley aioli

Soup or Salad

New England Seafood Chowder with scallops, shrimp, crab and crawfish

Bistro Salad... crisp greens, grape tomatoes, cucumbers, red onion, croutons, feta & our bistro vinaigrette

Classic Caesar Salad... with garlicky croutons and shaved Parmesan reggiano

Blue Caesar Salad... our Classic Caesar with Roquefort blue cheese

Grilled Romaine Salad ... Olive oil drizzled & grilled heart of Romaine with aged balsamic vinaigrette crumbled Gorgonzola cheese, fire roasted tomatoes and herbed croutons

Minimum per person - \$60. No split plates available.



Entrées

Maine Lobster Tail

Succulent & tender 6 oz Maine Lobster tail classically prepared with drawn butter + \$10

All Natural Black Angus Filet Mignon Reserve

with Cabernet demi glace +\$10

Maine Lobster & Filet Mignon

All Natural Black Angus Filet Mignon and succulent & tender 6 oz Maine Lobster tail classically prepared with drawn butter +\$25

Crispy Fried Oysters & Tempura Scallops

with a lemon parsley aioli

Grilled Wild Salmon with Basil Shrimp

marinated in a ginger garlic sauce

Grilled Full Rack of New Zealand Lamb

with gorgonzola port sauce +\$10

Bistro Backfin Crabcake and Pan Seared Sea Scallops

with a lemon parsley aioli

Chicken and Wild Mushroom Angel Hair

with Gorgonzola, sun-dried tomatoes and pecorino

Grilled All Natural Black Angus Ribeye paired with Shrimp Tempura

with Portobello mushroom, pesto and thyme cabernet demi glace +\$15

Bourbon Molasses Porterhouse Pork Chop

16 oz. double-cut, marinated and grilled chop, sweet potatoes & gingered cranberry applesauce

All entrees come with haricots verts and mashed potatoes, unless noted otherwise.

Share a Dessert

Fresh Florida Strawberries dipped in Belgium Chocolate

Crème Brulee ... a vanilla bean custard topped with a hard caramel topping (gluten free)
or **Strawberry Creme Brulee**

Molten Belgium Chocoalte Souffle served with vanilla bean ice cream (gluten free)

Apple Black Berry Chrisp ... warm Granny Smith apples and seedless blackberries
with an oatmeal topping, served with vanilla bean ice cream

Chocolate Decadence ... Two Belgium chocolate torts with praline in between, covered in a
warm dark Ganache served with our homade caramel sauce and vanilla bean ice cream

Stacy's Very Delicious Coconut Cake with a scoop of all natural vanilla bean ice cream

Homemade Caramel Sundae, topped with walnuts and whipped cream

Minimum per person - \$60. No split plates available.