



Valentines Dinner Menu 2010

Soup Du Jour

Crab & Butternut Squash Bisque

\$7

Appetizers

Virginia Beach Crab Cakes

Jumbo lump crab meat lightly seasoned and baked golden. Served with a stone ground mustard aioli.

\$14

Providence Style Calamari

Calamari lightly dusted and fried, tossed in a white wine and banana pepper butter sauce. Served with our house made tomato sauce.

\$10

Garlic Shrimp en Croute

Tiger shrimp sautéed with fresh garlic and olive oil. Served on parmesan ciabatta toast.

\$12

Salads

The Wedge Salad

A crisp iceberg wedge, topped with diced bacon, shoestring potatoes, mixed cheese, and creamy ranch dressing. Finished with fresh tomatoes.

\$6

The Perfect Salad

Mixed greens tossed in an orange balsamic vinaigrette with dried cranberries, pecans, and bleu cheese crumbles.

\$6

Caesar Salad Traditional or Grilled

Crisp romaine lettuce tossed with our house made Caesar dressing, topped with croutons and parmesan cheese.

\$6

Ask your server about our house made desserts, cappuccinos and lattes

Entrée Selections

Whole Maine Lobster and Filet Mignon

Bacon wrapped tenderloin filet & whole Maine Lobster served with drawn butter. Finished with smoked cheddar scalloped potatoes and fresh seasonal vegetables.

\$29

Prime Rib Au Jus

Slow cooked and served with fresh seasonal vegetables, garlic mashed potatoes and served with creamy horseradish

\$25

Flight of Tenderloins

Three petite filets, Beef Wellington, Filet Oscar, Filet Au Poivre with garlic mashed potatoes.

\$27

Horseradish Crusted Salmon

Fresh horseradish crusted salmon filet, seared and baked with hollandaise, served with whipped potatoes and fresh vegetables.

\$24

Tuna Nicoise

Pepper crusted Ahi tuna served with haricot verts, fingerling potatoes, hard-boiled eggs, grape tomatoes, fresh greens, anchovies and Dijon vinaigrette.

\$25

Filet Mignon

Bacon wrapped center cut filet, topped with herbed compound butter, onions straws,

smoked cheddar scalloped potatoes, fresh vegetables.

\$27

Southern Pork Tenderloin

Pan roasted seasoned pork tenderloin served with andouille white cheddar grits, warm napa cabbage apple slaw.

\$26

Veal Milanese

Lightly breaded veal cutlets finished with lemon, artichoke, grape tomato jus, roasted fingerling potatoes.

\$26

Puerto Nuevo Lobster and Prawns

Grilled Maine lobster tail brushed with chili lime butter, marinated 21-8 prawns, roasted corn black bean dirty rice.

\$27

***Bottle of
Silver Oak Cabernet Sauvignon \$40.00***