



Valentine Menu

Bruschetta Appetizer

Focaccia with fresh mozzarella, tomato, garlic, olives, and fresh basil. \$6.95

*We recommend : Tenuta Currezza Nerosso
Glass \$9.75/ Bottle \$38*

Entrées

Angus Filet & Shrimp

6oz. Filet mignon with three large lightly battered shrimp. Served with truffle mashed potatoes and fresh vegetables. \$28.95

We recommend : Raymond Field Blend Glass \$8.50/ Bottle \$32

Crab Stuffed Salmon

Fresh Salmon stuffed with blue crab, topped with béarnaise. Served with parmesan risotto and winter vegetables. \$26.95

We recommend : Hahn Pinot Noir Glass \$8.50/ Bottle \$32

Vegetable Ravioli

Roasted vegetable ravioli with vodka cream sauce, finished with fresh mozzarella. \$18.50

We recommend : Kris Pinot Grigio Glass \$7.50/ Bottle \$28

Chicken Napoleon

Two grilled chicken breasts layered with prosciutto and fresh asparagus, topped with chevre garlic cream, and served with breaded tomato steaks.

\$22.50

We recommend : Dry Creek Chenin Blanc Glass \$7.50/ Bottle \$28

Featured Dessert

Crème Brûlée

Vanilla Bean custard, served with fresh fruit in an almond tulip. \$5.95

We recommend : Airfield Late Harvest Riesling Glass \$6.00

