



## ***Valentine's Season Dinner Menu***

*February 7<sup>th</sup> - 11<sup>th</sup> & 14<sup>th</sup> - 18<sup>th</sup>, 2024*

***Beet Soup \$13***

*Topped with sour cream and dill*

*-or-*

***Strawberry Caesar Salad \$13***

*-or-*

***Cold Smoked Salmon \$14***

*Served on rye with creamed avocado, red onion, and capers*

*-or-*

***Mussel and Scallion Soup \$14***

*-or-*

***Greek Salad \$13***

*Tomato, cucumber, pepper, red onion, kalamata olives, and feta, topped with olive oil and balsamic reduction*

*-or-*

***Shrimp Creamy \$14***

*Jumbo shrimp sautéed in garlic butter and then finished with cream and parmesan, served with toasted garlic bread*



***Homemade Lemon Sorbet***



***Grilled Filet of Beef 5oz/8oz \$35/\$42***

*Served over creamy mashed potato, carrot date puree, pickled mushrooms, fresh steamed broccoli, topped with red wine jus and bourbon bacon butter*

*-or-*

***Coquille St Jacques \$35***

*Served with chef's vegetables*

*-or-*

***Haddock Almondine \$33***

*Served over rice with chef's vegetables*

*-or-*

***Lemon Chicken Piccata \$33***

*Served over pappardelle and topped with parmesan*

*-or-*

***Lobster Linguini \$42***

*-or-*

***Caramelized Onion, Sweet Potato, and Mushroom Pierogi \$31***

*Served with braised red cabbage and a cashew cream*

*-or-*

***Brown Rice Veggie Poke Bowl \$31***

*With a medley of raw vegetables, roasted sweet potato, and mango, drizzled with a sracha aioli and served with soya sauce, ginger, and wasabi on the side*



***Digestive Salad with Strawberry Dressing***



*Coffee -or- Tea included*

***3 Courses \$60.00    4 Courses \$62.50***  
*(Price does not include 8oz filet or lobster linguine)*