# Valentine's Day Menu

***February 14, 2026 3 – 9:00***

***Tony Boffa 3 - 6:00*** ***Clara Bose (Disney Star) 5-9:00***

## VALENTINE'S DAY SPECIAL CHAMPAGNE

**— JP CHENET —** *25* **— TATINGER —** *125*

## — APPETIZERS —

**— CHILLED SHRIMP SHOOTER COCKTAIL —** 7.25
One **Extra Colossal** Poached & Chilled Shrimp served w/
a robust homemade cocktail sauce & lemon wedge

**— PISTACHIO CRUSTED GOAT CHEESE —** 16
Encrusted w/ Pistachios, drizzled w/ raw organic honey & Raspberry Melba sauce. Served w/ Crostini

**— CRAB STUFFED SHRIMP —** 9.50
One **Extra Colossal** Shrimp stuffed w/ Lump Crab & Shrimp stuffing, &
baked w/ butter & served w/ a lemon wedge

**— SHRIMP & CRAB STUFFED PORTOBELLO MUSHROOM CAP —** 22
Large Portobello Mushroom cap, w/ Lump Crab & Shrimp stuffing,
baked w/ butter & served w/ a lemon wedge

## — SALADS —

**— CAESAR SALAD —** *9*
Romaine, shaved parmesan, herbed croutons, House Caesar dressing (Anchovies +$1)

**— THE WEDGE —** 9
Iceberg Lettuce, Cherry Tomatoes, Bacon, Red Onion, Blue Cheese dressing w/ Blue Cheese crumbles

**— SPRING MIX SALAD — 9**
Mixed greens, carrots, tomato, red onion w/ house Zinfandel Vinaigrette dressing

## — *CUP OF SOUP* —

***— LOBSTER BISQUE — 9/14***

## — ENTRÉE SELECTIONS —

**Included:**
**Dijon Mustard & Honey Glazed Carrots**
**And choice of; Rustic Garlic Mashed, Baked Potato or Rice Pilaf**

**— CERTIFIED ANGUS NY STRIP STEAK —** 59
Add a 7 -8 oz Cold Water Lobster tail +$29
12 oz. Center-cut Certified Angus NY STRIP, Aged & hand-cut, grilled & oven finished, topped w/ garlic herbed butter GF

**— CERTIFIED ANGUS FILET MIGNON —** 57
Add a 7 -8 oz Cold Water Lobster tail +$29
7 oz. Certified Angus Filet Mignon, Aged & hand-cut from the center of the Tenderloin, topped w/ garlic herbed butter GF

**— FRESH MAINE ATLANTIC SALMON —** 34
From the ice-cold Maine waters comes some of the world's best Salmon.
Pan-seared & finished in the oven. Served w/ fresh Dill Sauce & a lemon wedge

**— SHRIMP & CRAB STUFFED GROUPER —** 46
Shrimp & Crab stuffed Grouper fillets, baked & served w/ a Jumbo Lump Crab sauce

**— SEAFOOD BOUQUET —** 75
Grouper filet, one U10 Extra Colossal Shrimp, two U-10 Sea Scallop, ½ of a 7 oz. lobster tail, white wine & butter, baked on a sizzle plate, topped w/ lemon, butter & breadcrumbs & served w/ a lemon wedge

**— SHRIMP SCAMPI —** 38
3 Extra Colossal Shrimp sauteed in a robust garlic white wine butter sauce, served over Spaghetti

**TWO 7 – 8oz. MAINE LOBSTER TAIL —** 63
Baked and served w/ clarified butter & a Lemon Wedge

**— OSSO BUCCO —** 42
Pork Shank braised slowly until tender in a Tomato Bordelaise Sauce

**— 1951 CHICKEN w/ 2 EXTRA COLOSSAL SHRIMP ALFREDO —** 37
Pan-seared Chicken breast served over Spaghetti w/ a creamy, cheesy Alfredo Sauce made w/ Broccoli, roasted Red Peppers, Garlic & Shallots

**— CRISPY ROASTED NY DUCKLING BREAST—** 39
Duck breast (7 - 9.5 oz.) pan-seared for a crispy skin & oven roasted for a tender inside.
Finished w/ a pickled Cherry sauce

**— RICOTTA & SPINACH LASAGNA —** 29
Piled high, layers of ricotta, spinach, parmesan, mozzarella, garlic, basil & house-made marinara sauce

## — SWEET TEMPTATIONS —

**— CHOCOLATE COVERED STRAWBERRYU W/ GLASS OF CHAMPAGNE —** 16

**— CHOCOLATE MOLTEN LAVA CAKE —** 14

**— *HOMEMADE* NYC STYLE CHEESECAKE —** 13