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Valentine's Day Weekend Special Menu

Starters

Parmesan Crusted Zucchini Sticks 9

served with marinara

Roasted Tomato Duet with Fresh Mozzarella 9

presented with crostini, fresh basil and balsamic glaze

Crab Cake 10

with Cajun Aioli

Classic Shrimp Cocktail 12

Served with greens and our zesty cocktail sauce

Old Pogue Bourbon and Maple Leaf Duck 12

on a bed of greens with corn salad and fried leeks
drizzled with herbed vinaigrette

Purse Trio 10

classic chicken, sun dried tomato and goat cheese and seafood
on a pool of complimentary sauces

Spinach and Artichoke Dip 9

served with chips and salsa

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Soups

French Onion 7

Old Pogue Bourbon and Roasted Butternut Squash 7

Chicken Velvet 6

Lobster Bisque 7

Salads

House Salad 5

field greens, cheddar cheese and sliced strawberries tossed in our poppyseed dressing with toasted almonds

Lobster Salad 12

*with boston lettuce, sweet potatoes and pear tomatoes
drizzled with orange honey vinaigrette*

Raspberries and Bleu 6

gathered greens with bleu cheese, dried cranberries and candied pecans tossed in our raspberry vinaigrette

Caesar Salad 6

tender romaine leaves served with house made caesar dressing crunchy croutons and parmesan

Bleu Cheese Wedge 6

crisp and cold served with house made dressing topped with pepper bacon and tomato

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Entrees

(All entrees complimented with chefs choice accompaniments)

6 Ounce Filet and Stuffed Jumbo Prawn 30

served on a roasted sweet and savory potato pancake

Beef Wellington 29

6 ounce filet, wrapped with mushroom duxelle and puff pastry covered with onion marmalade

New York Steak 31

with bleu cheese crust and onion straws

Braised Short Ribs 23

served with mushroom risotto

Grilled Swordfish Steak 25

with black and green olive tapenade

Stuffed Dover Sole Florentine en papillote 28

accompanied with our hearty grains and wild mushroom

Orange Glazed Salmon and Crab Cake Duet 29

Served on a bed of rice and confetti vegetables

Chicken Fettuccini 20

with sun dried tomato, pineuts, tossed in olive oil and fresh parmesan

Peppercorn Pork 23

With Dijon cider sauce

Balsamic Chicken 22

With bleu cheese crust

Desserts

Bread Pudding 6

Red Velvet Cake 6

Black Forrest Trifle 6