

Small Plates Menu

5.00 Each

Baked Smoked Prosciutto & Mozzarella Bites Fresh mozzarella, wrapped with smoked prosciutto, served with spicy red basil sauce

Peppadew Poppers Peppadew peppers stuffed with crab meat, sundried tomatoes, goat & parmesan cheeses, breadcrumbs & drizzled with Balsamic glaze

Bruschetta Grilled Ciabatta bread topped with fresh Roma tomatoes, basil, garlic & Parmigiano Reggiano

Clams "Rockefeller"
Clam shells stuffed with savory blend of minced clams, four cheeses, sautéed onions, peppers and Balsamic glaze

Valentine's Day Three Course Experience

Each Guest may choose one selection from each course | 36.00 per Person

FIRST COURSE

Caesar Salad Garden Salad with Buttermilk Dressing Seafood Bisque

SECOND COURSE

Cremini Porterhouse Pork Chop

Marsala Honey Glaze, Mushrooms and Caramelized Onions, served with whipped Red Potatoes and Seasonal Vegetables

Chicken Scaloppini – Pan seared chicken breast, mushrooms, artichoke hearts, capers, roasted red pepper and Lemon Butter sauce

Lobster, Shrimp, Scallop Ravioli served with gnocchi, asparagus and diced tomatoes with Buerre Blanc sauce

Pan-Seared Salmon and Shrimp

in white wine sauce served with Spinach Orzo

Grilled Kansas City Strip Forestiere

12-oz. KC Strip steak with mushroom bordelaise sauce with whipped Red Potatoes and Seasonal Vegetables

THIRD COURSE

Chocolate Cake with Cranberry Sauce
Red Velvet Cake with clear caramel sauce
Strawberry Torte
With Champagne Soaked Berries