

Happy Valentine's Day

MONDAY, FEBRUARY 14, 2022

3 courses \$70 per person. Beverages, dessert, tax and gratuity not included

1st Course (Select One)

Lobster Bisque

New England Clam Chowder

Thai Style Fried Calamari
sweet chile pepper sauce with peanuts

Long Island Little Neck Clams
baked or casino

6 Little Neck Clams
on the half shell

5 Blue Point Oysters
on the half shell

Charred Portuguese Octopus
canellini beans, radishes, arugula
preserved tomatoes, dill-lemon emulsion

Tempura Coconut Shrimp
toasted coconut and pina colada sauce

**** Spicy Tuna Roll**

**** Red Phoenix Roll**
blue crab and avocado
topped with spicy crunchy tuna and spicy aioli

**** Lovers Roll**
spicy tuna and avocado roll
topped with salmon, spicy mayo and scallions

**** Valentine's Roll**
salmon, shrimp and avocado roll
topped with tuna

Burnt Ends
filet mignon tips
sautéed mushrooms and onions

**** Yellowfin Tuna Tartare**
wonton chips, spicy mayo

(3) Jumbo Shrimp Cocktail (+\$10)

2nd Course

Beet of My Heart Salad
shaved beets and arugula, almonds
goat cheese, citrus vinaigrette

3rd Course (Select One)

**** Sushi Roll Combo**
passion roll: tuna, yellowtail and crabmeat
topped with avocado and hot sauce
rainbow roll: california roll topped with
tuna, salmon and yellowtail

**** Sushi and Sashimi Tasting**
5 pieces sushi: tuna, salmon, yellowtail, kani, shrimp
6 pieces sashimi: (2) tuna, (2) yellowtail, (2) salmon

Pappardelle Bolognese
touch of cream

Chicken Parmesan
served with linguine pomodoro
Sautéed Spaghetti Squash and Kale
cherry tomatoes, roasted garlic and evoo

White Truffle Ravioli
sautéed spinach, chardonnay beurre blanc
pink peppercorns

Pan-Seared Salmon Fillet
quinoa and fresh asparagus tips
chardonnay beurre blanc

Fillet of Sole Roberto
lemon white wine sauce
lightly breaded, plum tomatoes and basil
basmati rice and mixed vegetables

Sesame Seared Yellowfin Tuna
stir-fry vegetables, sweet soy and wasabi mayo

Jumbo Shrimp Scampi
garlic white wine sauce with artichoke hearts
basmati rice and mixed vegetables

*** 12 oz. Soy Marinated Skirt Steak**
peanut drizzle, smoked tomato relish
mashed potatoes and asparagus

Braised Boneless Beef Short Ribs
horseradish cream sauce, rich jus, crispy onions
mashed potatoes and mixed vegetables

*** 14 oz. Grilled Center-Cut Pork Chop**
hot cherry peppers, mushrooms, onions and potato hash

Twice Roasted 1/2 Duck A L'Orange
basmati rice and mixed vegetables

*** 9oz. Grilled Filet Mignon (+\$15)**
mashed potatoes and mixed vegetables

*** 14 oz. Prime NY Strip (+\$20)**
mashed potatoes and mixed vegetables

*** 38 oz. Porterhouse for Two (+\$20 per person)**
mashed potatoes and creamed spinach

2lb Live Maine Lobster (+\$20)
steamed or broiled
mashed potatoes and mixed vegetables

Sides

Sautéed Mushrooms and Onions \$12

Steamed or Sautéed Spinach \$12

Steamed or Sautéed Broccoli \$12

Creamed Spinach \$14

Homefries \$10

French Fries \$9

Mashed Potatoes \$10

Crispy Onion Rings \$9

Baked Potato \$9

Loaded baked potato \$12

vermont cheddar, sour cream crumbled bacon and chives