

Wine, Dine, and Be My Valentine

Appetizer:

Fried Oysters

Breaded and lightly fried, served with a champagne aioli - 13

Soup of the Day

Prepared daily by our chef
Cup - 4 Bowl - 5



Entrees:

Pan Seared Duck Breast

Topped with a blackberry sauce, served with smashed potatoes and broccolini - 20

Surf and Turf

Grilled flat iron paired with three stuffed shrimp, accompanied by fingerling potatoes and asparagus, served with a red wine mushroom sauce - 28

Lobster Ravioli

Five cheese and lobster stuffed ravioli in a sherry cream sauce served with bacon and spinach - 22

Featured Dessert:

Our dessert tray full of delectable temptations will be presented by your server

Love Potions

Candy Kisses Cosmo

Absolut Mandarin, triple sec liqueur, white cranberry juice, shaken and served up with a sweetheart sugar rim - 8

Swine Valentine

This warm cocktail blends Painted Pig Smoked Bacon Maple Whiskey, distilled in Smithfield, with spiced apple cider and a cinnamon stick for a delicious combination - 8

Cantina Sociale di Casorzo Malvasia

This chilled red wine is perfect for celebrating Valentine's Day!! Sweet red berry fruit flavors on the palate with a hint of rose petal on the nose. This wine is juicy, pleasant, and very easy to drink and has just a subtle touch of effervescence - 8 gl / 29 btl

Cupid Juice (non - alcoholic)

Pear nectar, strawberry syrup, cranberry juice and ginger ale, served over ice with a cherry - 3.50

We respectfully request no substitutions