

Wine, Dine, and Be My Valentine

Appetizer:

Peach and Tomato Mussels

Served in a sun gold tomato cream sauce with crostinis - 8

Award Winning She Crab Soup

Our award-winning specialty: Seasoned blend of lump crab meat and cream with sherry
Cup - 9 Bowl - 10



Entrees:

Steak and Cake

Balsamic marinated hangar steak grilled and topped with a cherry demi, served with a petite crab cake, accompanied by smashed potatoes and broccolini - 32

Duck Leg Confit Risotto

Served on top of a basil pesto risotto with onions, corn and peas - 26

Royal Red Orecchiette

Royal Red Shrimp sautéed with prosciutto, tomatoes and onions in a citrus olive oil sauce, topped with breadcrumbs and chives - 24

Homemade Desserts:

Baileys Crème Brulée - 8

Peaches and Cream Cake - 7

Apricot Brandy Bread Pudding - 7

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

Love Potions

Dr. Hans VonMüller Dry Riesling - Germany

Dr. Hans knows love and we are certain that you will love this dry style Riesling. This is not your typical sweet Riesling and has a dry citrus crispness to it followed by a zing of apples and pears. An overall great wine that pairs well with all foods and will please all palates ... The Dr. will see you now! 7 gl / 27 btl

Cantina Sociale di Casorzo Malvasia - Italy

This chilled red wine might be mouthful to say but it will send your taste buds to paradise. This Malvasia is sweet and pleasant to drink with rose petals on the nose and sweet berry fruits on the palate. Nothing says Valentine's Day like roses and berries, even if it's in liquid form!
- 8 gl / 30 btl

Lavender Love Lemondrop

Sweet and tart for your sweetheart! This martini has vodka, limoncello, lemon juice, red lavender simple syrup and is served up with a romantic sugar confetti rim. Cheers to 2022 with your boo! - 9

We respectfully request no substitutions