



## *Valentines Day* (February 10th–14th)

### Appetizer Special - Sushi Platter

California Rolls, Ahi Tuna Rolls and Smoked Salmon Rolls  
Served with naturally brewed soy, pickled ginger and wasabi  
\$12.95

### Oysters Amour

Half dozen of fresh Blue Point oysters topped with Asiago, Parmesan and Romano cheeses then finished with herbed breadcrumbs and spicy garlic butter.  
\$12.95

### Entrée Special - Steak and Lobster

Dinner Salad with choice of dressing.

Rolls and butter.

Broiled six-ounce Maine Lobster tail with drawn butter.

Eight ounce New York strip steak.

Duchess potato and fresh vegetable.

Single \$29.95 Couple \$58.95

### Lobster Tail Ala Carte

Add a six-ounce Maine lobster tail to any entrée. \$14.95

### Beef Wellington

Beef tenderloin paired with our gourmet mushroom blend with garlic-herb boursin cheese wrapped in a puff pastry, baked golden brown and set atop rosemary demi-glace. Served with smashed Yukon gold potatoes and fresh vegetable.

\$24.94

### Dessert Special - Cheesecake "Duo" (for Two)

Two slices of our house made vanilla bean cheesecake. One topped with strawberry sauce and whipped cream and the other with Chocolate sauce, caramel and candied pecans.

\$9

### Chocolate Fondue

Sinfully rich warm chocolate fondue with a hint of Frangelico, served with a variety of fruits including fresh strawberries, golden pineapple, apple wedges and bananas. 9