

VALENTINE'S DINNER SPECIALS

Appetizers

Baked Brie

Danish brie cheese, dalmatia fig spread, candied walnuts,
Granny Smith apples, grilled ciabatta \$14

Mussels Dijon

P.E.I. Mussels, sliced chourico, garlic, roasted potato, crispy sweet potatoes,
dijon cream sauce, grilled ciabatta \$16

Entrees

Steak Marsala

Grilled 10oz. picanha steak, roasted garlic mashed potatoes, grilled asparagus,
sautéed wild mushrooms, marsala sauce \$33

Pan Roasted Cod

Pan roasted cod, confit potato, roasted heirloom carrots, beurre blanc, chili oil \$28

Paella

Little necks, shrimp, p.e.i. mussels, lobster, crab, chicken, sliced chourico, saffron rice,
seafood broth, crispy sweet potatoes (Serves 2) \$45

Dessert Specials

Vanilla Bean Brûlée

Served with fresh berries, whipped cream, toasted almonds, mint \$9

Colossal Chocolate Layer Cake

Dark moist chocolate cake layered with silky smooth chocolate cream, chocolate sauce,
whipped cream, strawberries, mint \$10

Cocktails

Sweetie Pie Martini

Strawberry vodka, Chambord, fresh lime juice, cranberry juice, topped with prosecco
served with a sugar rim and gummie hearts \$12

I've Got My "Rye" On You

Raspberry Rye Old Fashioned: Bulleit Rye, muddled raspberries, orange bitters, simple syrup,
garnished with fresh raspberries and an orange \$14