



Valentines Day Menu

STARTERS

CALAMARI

Lightly Breaded, Roasted Peppers, Sweet & Spicy Sauce \$13

* SHRIMP COCKTAIL

House Made Cocktail Sauce, Fresh Horseradish \$15

* BLUE POINT OYSTERS

Casco Bay Maine, House Made Champagne Cucumber Mignonette, Cocktail Sauce, Fresh Horseradish \$4 Pc.

CRAB CAKE

Pan Seared, Citrus Infused Orzo Salad, Lime Aioli \$14

SLICED BOCCE BALL

House Made Meatball, Trivs Marinara, Shaved Parmesan, Ricotta, Fresh Basil \$9

SOUPS & SALADS

LOBSTER BISQUE

Cup \$6 Bowl \$9

* HOUSE SALAD

Mesclun Greens, Carrots, Cucumbers, Candied Pecans, House Made Balsamic Vinaigrette \$8

* CAESAR SALAD

Chopped Romaine, Shaved Parmesan, Herb Crostini, House Made Caesar Dressing \$8

* WEDGE SALAD

Iceburg Lettuce, Red Onion, Cucumbers, Smoked Bacon, Egg, House Made Bleu Cheese Dressing \$8

PASTAS

LOBSTER RAVIOLI

Lump Lobster, Spinach & Sweet Corn Tossed in a Garlic Cream Sauce, Fresh Parmesan \$34

BOCCE BALL

10 oz House Made Meatball Served Over Linguine, Trivs Marinara, Fresh Parmesan \$22

CHICKEN PENNE ROSE

Two Grilled Chicken Breasts Served Over Penne Pasta, Tomato Basil Cream Sauce, Fresh Parmesan \$24

** GLUTEN FREE*





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STEAKS & CHOPS

*** TWO 4 oz PETITE FILETS**

Whipped Redskin Potatoes, Sautéed Carrots, Peppercorn Demi \$39

*** 12 OZ STRIP STEAK**

Certified Angus Beef, Whipped Redskin Potatoes, Sautéed Green Beans, Salt & Pepper Demi \$37

*** 14 oz DELMONICO**

Certified Angus Beef, Potato Gratin, Sautéed Spinach, Cabernet Demi \$45

*** SURF & TURF**

Two 4 oz Petite Filets, 7 oz Baked Maine Lobster Tail, Whipped Redskin Potatoes, Sautéed Green Beans, Peppercorn Demi \$57

*** PORK CHOP**

16 oz, Grilled, Whipped Redskin Potatoes, Buttered Sweet Corn Off the Cob, Sun Dried Tomato & Mushroom Cabernet Demi \$22

ENHANCE ANY ENTREE:

** 7 oz Lobster Tail \$29*

** Scampi \$17*

SEAFOOD

*** SEAFOOD RISOTTO**

Sautéed Shrimp, Scallops & Lobster Served Over Spinach Risotto, Finished with a Lobster Cream Sauce, Chive Oil \$36

*** CARMELIZED SALMON**

Basmati Rice, Sautéed Spinach, Horseradish Chive Oil \$27

*** SCAMPI**

Pan Seared Jumbo Scampi, Sweet Corn Risotto, Sautéed Carrots, Sweet Shallot Beurre Blanc \$34

CHILEAN SEABASS

Pan Seared, Whipped Redskin Potatoes, Sautéed Green Beans, Lobster Cream Sauce \$46

*** TWIN TAILS**

Two 7 oz Baked Maine Lobster Tails, Potato Gratin, Sautéed Spinach, Drawn Butter \$58

ASK YOUR SERVER FOR DESSERT FEATURES

