

VALENTINE'S DINNER



Menu subject to change

STARTERS

LOBSTER CHOWDER

Bacon, Sherry, Cream

ONION SOUP

Caramelized Onions, Shallots, Croutons, Swiss, Provolone Cheese

ARUGULA TOSS

Arugula, Strawberries, Goat Cheese, Red Onion, Sesame Seeds, Balsamic Dressing

CAESAR

Romaine Hearts, Polenta Croutons, Asiago Cheese, Housemade Caesar Dressing

TAVERN CHIPS

Saratoga Style Crispy Potato Chips, Bleu Cheese Mornay Sauce

UPGRADE TO SHRIMP TRIO (ADD \$5)

Cocktail Sauce

ENTREÉS

LOBSTER TAIL

Drawn Butter, Herb Grains, Green Beans

PAN ROASTED SALMON

Herb Fingerling Potatoes, Green Beans, Citrus Beurre Blanc

PRIME RIB 14 OZ

*Mashed Potatoes, Vegetables, Popover, Au Jus
(please tell server if you request horseradish cream)*

VALENTINE SHRIMP

Pan Roasted Shrimp, Herb Grain, Green Beans, Tomatoes, Lobster Reduction

PORK OSSO BUCCO

Celery Root Puree, Mushrooms, Baby Turnips, Rosemary Demi

CHICKEN MILANESE

Breaded Chicken, Wilted Kale Salad, Pan Roasted Lemon, Copper Pot Potatoes

RAVIOLI

Lobster, Spinach, Diced Tomatoes, Sherry Lobster Cream

DESSERT

CHOCOLATE MOUSSE IN CHOCOLATE CUP

LEMON KISS

CREME BRULEE

BREAD PUDDING

STRAWBERRY CREAM CAKE

