



VALENTINE'S DAY SPECIALS

»→ Starters ←«

Little Neck Clams 14.00
Steamed clams with white wine, garlic, butter, and fresh herbs served with bread.

Jumbo Lump Crab Cake 18.00
One jumbo lump crab cake served with our house made mustard sauce.

»→ Entrées ←«

Prime Rib 36.00
Boneless rib roast slathered with garlic and herbs, served with house made au jus, horseradish sauce and your choice of two sides & dessert.

Surf & Turf 48.00
Two 3oz filet medallions & one butter poached lobster tail served with a salad, your choice of two sides & dessert.

Sides 5.00
Rainbow Swiss Chard, Haricot Verts, Risotto add Lobster (\$5.00).

»→ Drink Specials.....14.00 ←«

Love at First Sip
Vodka • Strawberry Purée • Fresh Lemon • Prosecco Lightly sweet, bubbly, and blushing pink.

The Blushing Rose
Rosé Wine • Elderflower Liqueur • Splash of Cranberry • Rose Petals Elegant and floral with a gorgeous rosy hue.

Sweetheart Martini
Vanilla Vodka • White Crème de Cacao • Raspberry Liqueur • Cream Silky, dessert-style martini.

Cupid's Kiss
Gin • Fresh Grapefruit Juice • Honey Syrup • Thyme Sprig Bright, Refreshing.

Red Velvet Old Fashioned
Red Velvet Old Fashioned Bourbon • Strawberry-Infused Simple Syrup • Chocolate Bitters Smooth, romantic, and slightly decadent.

Put a Ring On It Spritz
Aperol • Prosecco • Strawberry Slice • Orange Twist Fun, bubbly.

Be Mine Refresher (Mocktail) 6.00
A bright refreshing and lightly sweet alcohol-free treat.