



Valentine's Day 2017

Soups

Kennett Square Mushroom Bisque 7.50

Lobster Bisque 8.50

Appetizers

Baked Brie fresh mixed berries, raspberry cream sauce, berry balsamic drizzle 10.50

Spinach Artichoke Crab Dip with toasted pita bread 9.50

Jumbo Shrimp Cocktail (4)

with cocktail sauce 12.50

Shrimp Lejon three baked jumbo shrimp wrapped in crisp applewood smoked bacon, served with horseradish crème 14.75

Pancetta Mussels prince Edward island mussels sautéed with fennel, shallots, pancetta in a wine cream sauce 11.

Sausage Stuffed Mushrooms with parmesan and parsley 10.50

Crispy Calamari cornmeal dusted with sweet and sour thai sauce 9.75

Oyster Bar

selection of fresh shucked oysters on the half shell with cocktail sauce and cucumber mignonette 3.50

*bluepoints *malpaques * Delaware bay

Panco Fried Gulf Coast Oysters three house breaded oysters served on greens with chili dipping sauce 10.50

Salads

Caesar Salad

organic romaine, baby kale, grated romano and ciabatta croutons 8.50

Iceberg Wedge Salad

red and golden beets, baby greens, candied pistachios, crumbled goat cheese, maple vinaigrette 8.50

Roasted Baby Beet Salad

red and golden beets, baby greens, candied pistachios, crumbled goat cheese, maple vinaigrette 8.75

Apple Salad with arugula, gorgonzola cheese, golden raisins, spiced pecan, cider lime vinaigrette 9.75

Steaks & Meats

For your enjoyment, may we suggest you cut your steak through the center to confirm desired temperature. Our steaks are dry aged, this is a more expensive process due to shrinkage but results in a smoother silkier texture and a more dense and flavorful steak.

Entrees All entrees served with Chef's vegetables and potatoes

Goat-Brie Cheese Spinach Crepe with petite salad 19.50

Grilled Filet Mignon 6 oz

center cut, specially trimmed of all fat and grilled to order with mushroom pancetta bruschetta 35.

Steak Diane medallions of filet mignon with sliced local mushrooms and pepper brandy mustard sauce 31.50

Blackened New York Sirloin Steak 12 oz with Roquefort sauce and crisp onion rings 32.

Rack of Lamb- Herb Crusted with blackberry cabernet sauce 34.

Surf & Turf Maine lobster tail with drawn butter, filet mignon center cut, 6 oz. with béarnaise sauce 49.

Seafood

Golden Sea Bass potato, zucchini pancake, spicy-sweet horseradish and orange marmalade sauce 26.

Oven Roasted Lump Crab Cakes

Maryland jumbo lump crab cakes, red pepper coulis 29.50

Broiled Seafood Platter

Maine lobster tail, jumbo shrimp, diver scallops, salmon, crab cake, clams and mussels broiled to perfection. Served with drawn butter 48.

Atlantic Salmon Filet

honey and balsamic marinated, pecan crust, apple chutney 26.50

Shrimp Francaise and Jumbo Lump

Crabmeat four medium shrimp lightly egg washed and jumbo lump crabmeat gently sautéed in a lemon butter scampi, served with sautéed spinach over angel hair pasta 26.

Side orders

Old Fashioned Onion Rings 5.95

French Fried Potatoes 5.00

Asparagus spears with butter sauce 7.00

Loaded baked potato with bacon, melted cheese and a side of sour cream 7.50

**Menu subject to change*

**20% gratuity added to parties of 8 or more*