



## Valentine's Day 2018

### Soups

**Kennett Square Mushroom Bisque 8.50**

**Lobster Bisque 9.50**

### Appetizers

**Baked Brie** fresh mixed berries, raspberry cream sauce, berry balsamic drizzle 11.50

**Spinach Artichoke Crab Dip** with toasted pita bread 10.50

**Jumbo Shrimp Cocktail (4)**

with cocktail sauce 13.50

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

**Sausage Stuffed Mushrooms** with parmesan and parsley 9.75

**Crispy Calamari** cornmeal dusted with sweet and sour Thai sauce 10.50

### 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 8.95

**Harvest Salad** roasted yam salad, granny smith apples, dried apricots, feta cheese with garden greens and vanilla bean vinaigrette 9.00

**Stacked Caprese Salad** vine ripened tomatoes, basil and fresh mozzarella with balsamic reduction 10.00

### 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.*

**Entrées** All Entrées served with Chef's vegetables and potatoes

#### **Grilled Filet Mignon 6 oz**

center cut, specially trimmed of all fat and grilled to order with mushroom pancetta bruschetta 34.

**Steak Diane** medallions of filet mignon with sliced local mushrooms and pepper brandy mustard sauce 33.

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

**Rack of Lamb- Herb Crusted** with blackberry cabernet sauce 37.

**Surf & Turf** Maine lobster tail with drawn butter, filet mignon center cut, 6 oz. with béarnaise sauce 51.

**Brie-Chevrine Cheese Spinach Crepe** with petite salad 19.50

### Seafood

**Golden Sea Bass** over jasmine rice, pineapple habanero chutney 28.

#### **Oven Roasted Lump Crab Cakes**

Maryland jumbo lump crab cakes, red pepper coulis 29.50

#### **Broiled Seafood Platter**

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

#### **Atlantic Salmon Filet**

dill/brie and shrimp sauce 28.50

#### **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 28.

### Side orders

Old Fashioned Onion Rings 6.95

French Fried Potatoes 5.00

Buttered mushroom caps 8.00

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