

[| Fri. Feb. 14th 4pm-9pm | Sat. Feb. 15th 3pm-9pm |
| Sun. Feb. 16th 3pm-8pm |

♥ *Valentines Menu* ♥

STARTERS

LOBSTER BISQUE - 10

savory chunks of lobster in cream and sherry,
topped with puff pastry hearts

SHRIMP & GRITS SMALL PLATE - 16

crispy Cheddar polenta cake topped with sauteed shrimp,
tossed in a cajun cream sauce with crispy bacon

.....
MAIN COURSE

GRILLED RIBEYE - 40

freshly cut ribeye topped with blue cheese butter, served
with whipped potatoes and grilled garlic butter broccolini

CHICKEN SALTIMBOCCA - 27

pan seared airline chicken breast and chicken au jus over sauteed
wild mushrooms, garlic, asparagus, pancetta, fresh herbs, and
creamy risotto

HALIBUT EN PAPILOTE - 36

halibut baked & topped with tomatoes, olives, capers, lemon,
thyme, lemon, butter and white wine served over cous cous

MUSHROOM RAGOUT PAPPARDELLE - 23

oven roasted wild mushrooms slow braised in red wine,
garlic, thyme, cherry tomatoes, tossed with pappardelle
pasta topped with shaved parmesan

.....
DESSERT

CHOCOLATE FONDUE - 18

served with angel food cake, strawberries, pretzel rods,
shortbread, cream puffs, and brownies

CHEESECAKE HEART - 9

vanilla cheesecake ontop of a graham cracker crust with
chocolate dipped strawberries

WHITE CHOCOLATE RASPBERRY TIRASMISU - 10

a decadent twist on a classic italian dessert featuring rich
creamy layers of tart and sweet raspberries



MAIN & MARKET

CATERING | CAFE | BAKERY