

# VALENTINE'S DAY FEATURES

## APPETIZERS

### *Crab Cakes*

two cakes served with lemon caper aioli \$9.99

### *Little Neck Clams*

little neck clams in a white wine garlic basil butter sauce \$9.99

## ENTREES

all entrees served with soup or salad

### *Steak & Lobster*

6 oz filet and 7 oz steamed lobster tail served with asparagus and rice pilaf \$39.99

### *Lobster Tail*

served with rice pilaf and asparagus  
one tail dinner \$24.99      two tail dinner \$39.99

### *King Crab*

served with boiled red skin potatoes and seasonal vegetable  
one pound \$25.99      two pound \$39.99

### *Chicken and Vegetable Fettuccini Alfredo*

5 oz chicken breast sauteed with fresh seasonal vegetables finished in a creamy alfredo sauce over fettuccini \$18.99

### *Seared Pork Tenderloin*

seared pork tenderloin with apricot chutney served with red skin potatoes and maple glazed carrots \$18.99

## DESSERT

### *Red Velvet Cake*

red velvet cake \$5.99

### *Chocolate Covered Strawberries*

four chocolate covered strawberries \$6.99