

February 14th, 2019

Valentine's Dinner



Chef's Beginners

Mariner's Bisque

Creamy, rich seafood base with shrimp and crab. 6/9

Blackened Scallops

Sea scallops blackened over potato pancakes, topped with fresh corn relish and drizzled with cilantro lime cream sauce. 14

Tuna Tartar

Poke style (marinated in soy ginger sauce) with fresh avocado, pineapple salsa, served with wonton chips. 12

High King Salad

Endive and arugula greens topped with grilled asparagus, pickled onions, feta cheese, toasted pine nuts, ciabatta croutons, and creamy peppercorn dressing. 8

Oyster Sampling

3 Raw Blue Point oysters served chilled on the half shell with Chef's mignonette and cocktail sauce, and 3 Dublin Rockefeller topped with creamy Asiago sauce, a touch of anise, spinach, and Irish bacon bits. 14

Chef's Specialty Selections

Salmon Oscar

Norwegian Salmon topped with fresh crab and rich hollandaise sauce, with asparagus and rice. 26

Vegetarian Pappardelle

Grilled squash, zucchini, asparagus, sundried tomatoes in a fresh pesto cream sauce, topped with crumbled feta cheese. 16

Prime Rib

Herb crusted and in house roasted Prime Rib (14 oz) served with au jus, creamy horseradish sauce, au gratin potatoes and lemon butter green beans. 28

** We suggest this dish be served medium to rare.

Gaelic Chicken Risotto

Airline breast of chicken (with bone), roasted and served over creamy mushroom, asparagus and parmesan Risotto. 16

Additional Dinner Enhancements

**items are additions to above selections, not substitutions-thank you for your understanding

Shrimp (6) sautéed in wine, butter, garlic, herbs 8

Crab Cakes (5 oz) 10 Mac and Cheese 6

Bacon Brussels Sprouts 6 Grilled Asparagus 5

Au Gratin Potato 6

Ask your server for our selection of desserts,
limited time only!



Menu items prepared daily, subject to availability. Thank you for your understanding.