



*Restaurant
Cocktail Bar & Lounge*

Valentines Day 2012

Suggested Aperitifs-\$8

Perfect Manhattan

Makers Mark Bourbon, Cherry Brandy and a Cherry

Old Fashioned

as traditional as it can be...made with Jim Beam Rye

The Dirty Dirty

Vodka or Gin, Olive Juice, Bleu Cheese Stuffed Olives

Angini Martini

The house specialty Raspberry Lemon Drop Martini

Cupid's Kiss

stoli chocolate raspberry

Valentini

peach, raspberry, cranberry

First Course

Seared Scallops-11

*bacon and onion risotto,
balsamic reduction*

Bluefield Riesling

Field Green Salad-7

dried cranberry, goat cheese, balsamic vinaigrette

Arrogant Frog Pinot Noir

Cream of Fennel Soup-6.5

Concha Y Toro Chardonnay

Seared Ahi Tuna-11

pickled bok choy, wasabi soy vinaigrette

Bluefield Riesling

Oysters on the Half Shell-MP

Ruffino Pinot Grigio

Second Course

Spice Rubbed Broiled Salmon-22

wild-caught atlantic salmon, sautéed asparagus and mushrooms,
parsnip puree, espresso mustard
Kendall Jackson Chardonnay

Maryland Crab Cake - 28

fennel salad, roasted corn polenta, lemon garlic aioli
Banfi Le Rime Pinot Grigio

Roasted Vegetable Risotto-18

celery, parsnips, onions, mushrooms, parsley risotto, balsamic
reduction, garlic toast
Erath Pinot Noir

Filet Mignon-MP (*Filet up-charge \$6*)

8oz. center-cut certified angus beef tenderloin, creamed spinach,
garlic herb whipped potatoes, compound butter
Joel Gott 815 Cabernet

“Valentines Feature”

Roasted Lamb Chops- MP

Glazed carrots, basil whipped potatoes, sherry balsamic reduction
Diseno Malbec

Roasted Pork Chop-21

parsnip puree, sautéed spinach, caramelized apple, onion and bacon
Nobilo Sauvignon Blanc

Stuffed Chicken Chesapeake-25

sautéed asparagus, lump blue-fin crab, garlic herb whipped potatoes,
roasted cherry tomatoes, béarnaise sauce
Kendall Jackson Chardonnay

Third Course

Vanilla Crème Brulee-8

Grand Marnier
Caposaldo Moscato

Strawberry Goat Cheesecake-7.5

Poema Cava Sparkling Wine

House Chocolate Mousse-6

Terra d' oro Zinfandel port

After Dinner Cordials-\$9

Grand Marnier

B&B

Remy VS

Hennessy VS

Sambuca

Antartica White Cognac

Menu is available Al la carte or Fixed-Price 3-Course Menu \$39

Wine flight with each course \$60

20% gratuity may be charged for parties of six or more

Taxes not included in Fixed-Price