VALENTINES DINNER SPECIALS

SOUP - LOBSTER BISQUE 10\$

APP - SHRIMP IN PASTRY - FRESH COLD WATER SHRIMP, BRI CHEESE, SPINACH, ROASTED TOMATOES AND SHIITAKI MUSHROOMS WRAPPED IN A FLAKEY PASTRY CRUST SERVED OVER NEWBURG SAUCE. 14\$

SURF-N- TURF - MARINATED FLANK STEAK
GRILLED OVER AN OPEN FIRE TOPPED WITH
A BOURBON MUSHROOM MEDLEY AND A BLUE
CRAB AND CRACKER CRUMB STUFFED 4 OZ
LOBSTER TAIL SERVED WITH GARLIC MASH
AND HH VEGETABLES. 30\$

THAI CHICKEN - TENDAR WHOLE BREAST OF CHICKEN SAUTÉED WITH FRESH JULIENNE VEGETABLES IN A GINGER, LEMON GRASS AND RED CURY SOY OVER SOBA NOODLES. 24\$

DESSERT - CHEESECAKE STUFFED CHOCOLATE
COVERED STRAWBERRIES WITH FRESH
WHIPPED CREAM AND CARAMEL SAUCE 8\$