



VALENTINE'S DAY THREE-COURSE MENU

Welcome Bubbles

FIRST COURSE

Choice of one

- Casanova's Oysters** three blue point oysters on the half shell
Artichoke Crisp fried baby artichoke hearts, zesty aioli
Island Shrimp jumbo shrimp stuffed with pineapple and wrapped in applewood bacon

SECOND COURSE

Choice of one

- Classic Caesar** chopped hearts of romaine tossed garlic croûtons, grated parmesan and caesar dressing
Arugula Crabmeat Salad baby arugula tossed in orange blossom vinaigrette with blue crab
She Crab Bisque mildly spicy and loaded with crab

THIRD COURSE

Choice of one

Served with fingerling potatoes and seasonal vegetables

- Orange Blossom Chicken** olive oil, garlic evoo, rosemary 60
Stuffed Gulf Grouper jumbo crab, basil garlic beurre blanc 65
Roasted Prime Rib of Beef slow roasted for tenderness, served with horseradish cream 65
Filet Mignon tender charbroiled filet, served with onion marmalade 70
Lobster Tail south african rock lobster, broiled and served with drawn butter 75
Blackened Swordfish cilantro butter, pickled red bell peppers 65

Add Lobster Tail 35 | Add Shrimp Scampi 18

SWEETS

Optional

- Midnight Chocolate Cheesecake** lorna doone cookie crust 10
Raspberry Creme Brulee chambord whipped cream 10
Chocolate Lovers Torte whipped cream (gluten free) 10

General Manager *Robert Johnson* / **Executive Chef** *Anthony Cilmi*

