

VALENTINE'S DAY DINNER MENU

APPETIZERS

SHRIMP BISQUE SOUP	7
CAESAR SALAD	7
BLUE POINT OYSTERS	14
<i>Spinach, Reggiano Parmesan, bacon, shallot cream</i>	
GOAT CHEESE SALAD	11
<i>Spring mixed greens, fried goat cheese, pecans, cranberries, Raspberry vinaigrette</i>	
PANKO CRUSTED SHRIMP	15
<i>Mandarin orange chutney</i>	
FRESH MOZZARELLA NAPOLEON	12
<i>Grilled red pepper, tomato, roasted Portobello, balsamic reduction</i>	
GRILLED OCTOPUS	15

ENTREES

HEART SHAPED LOBSTER RAVIOLI	18
<i>Brown butter, sage</i>	
WALNUT CRUSTED SALMON	25
<i>Pan seared, citrus butter</i>	
CUBAN STYLE HALIBUT	31
<i>Stuffed with shrimp, zucchini, peppers, shallots, Champagne shallot reduction</i>	
AHI TUNA	28
<i>Sesame crusted, ginger teriyaki glaze</i>	
GRILLED SWORD MEDITERANNEAN	27
<i>Sautéed chopped tomatoes, onions, white wine, fresh herbs</i>	
CHICKEN GISMUNDA	20
<i>Lightly breaded, over spinach, white wine, lemon, butter, mushrooms</i>	
MARYLAND CRAB CAKES	25
<i>Pan seared lump crabmeat</i>	
ROAST DUCK A L'ORANGE	25
<i>Wild rice, orange Grand Marnier</i>	
SHRIMP A LA "RODOS"	23
<i>Jumbo shrimp sautéed in white wine, scallions, tomatoes and feta cheese</i>	
AUSTRALIAN BABY LAMB CHOPS	36
<i>Mediterranean seasonings, charcoal grilled</i>	
SHORT RIBS	28
<i>Chianti Braised, tomato Parmesan Greek Orzo, sautéed spinach</i>	
GRILLED BLACK ANGUS N.Y STRIP	31
10 oz FILET MIGNON AU POIVRE	33
<i>Pan seared, Cognac brandy, peppercorns</i>	