



Valentine's Dinner 2026

Appetizers

SOUP	Soup of the day
BEEF SALAD	Tender beets and mixed baby greens tossed with creamy goat cheese and toasted walnuts, finished with a zesty lemon vinaigrette
CAESAR SALAD	Crisp romaine lettuce and chopped garlic crostini tossed in our homemade creamy garlic Caesar dressing
GRILLED SHRIMP & CALAMARI SALAD	Grilled shrimp and calamari with mixed baby greens served with lemon vinaigrette
MUSSELS	Fresh P.E.I. mussels with tomato and jalapeño in a garlic white wine sauce

MAINS

LOBSTER LINGUINI	Linguini tossed with black tiger shrimp, lobster tail, roasted red peppers and red onions in a Cajun brown butter sauce
GNOCCHI	Gnocchi with grilled chicken, grape tomatoes and asparagus, tossed in a creamy rosé sauce
SPANISH PAELLA	Rice stew with mussels, tiger shrimp, grilled chicken, Italian sausage, red onions, red pepper, sweet corn, and peas in a spicy tomato sauce
RISOTTO	Marinated arborio rice with wild mushrooms, asparagus and sun-dried tomatoes in a truffle broth
TRIO OF THE SEA	A trio of pan-seared tilapia, salmon, and rainbow trout with rice and seasonal vegetables, served with tomato cream sauce and garnished with fresh lemon and capers
LAMB CHOP	Grilled lamb chop with red wine mint sauce served with roasted potatoes and seasonal vegetables
STEAK & LOBSTER TAIL	Grilled strip loin steak and lobster tail with peppercorn sauce, served with mashed potatoes and steamed seasonal vegetables
LEMON CHICKEN	Pan seared chicken breast with sun-dried tomato, capers, white wine lemon butter sauce, served with mashed potatoes and seasonal vegetables
CHICKEN MARSALA	Pan seared chicken breast topped with a wild mushroom marsala sauce, served with mashed potatoes and steamed vegetables
OSSO BUCO	Slow-braised veal osso buco simmered in a rich red wine and tomatoes, served with creamy mashed potatoes and steamed seasonal vegetables

DESSERTS

TARTUFO	Chocolate raspberry/ mocha amaretto/hazelnut chocolate
TIRAMISU	A rich blend of Kahlua, Bailey's, Grand Marnier and mascarpone cheese layered with espresso-soaked cookies
LAVACAKE	Vanilla ice cream over a warm rich white and dark chocolate cake
CREME BRULEE	A smooth, creamy chilled custard, covered with caramelized brown sugar
CHEESE CAKE	Cheesecake served with strawberry sauce topping