

Valentine's Day Prix Fixe Menu

\$69.95 per person

Includes choice of one Seasonal Soup or Salad, one Entree, and one Dessert.



Featured Appetizers

East Coast Oysters* \$3.95 ea
Point Judith Clams* \$3.50 ea
Colossal White Shrimp \$4.95 ea

Fresh Burrata Salad
prosciutto, arugula, tomato basil pesto \$15

Crispy Fried Brussels Sprouts GF
smoked bacon, cider vinegar, candied walnuts, maple aioli \$14

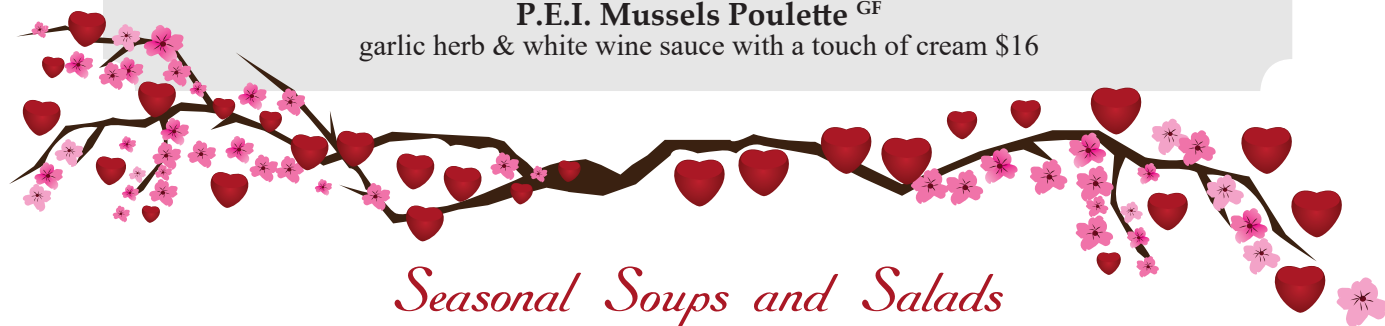
Garlic & Gorgonzola Bread
rustic bread, garlic aioli, roasted red peppers, gorgonzola \$11

Seafood Martini
colossal shrimp, maine lobster meat, fresh lump crab meat with seaweed salad & house-made remoulade \$21.95

Coconut Crusted Shrimp
spicy apricot dipping sauce \$16

Mediterranean-Style Calamari Fritti
kalamata olives, artichokes, caper berries, feta, cherry peppers, EVOO, fresh lemon \$16

P.E.I. Mussels Poulette GF
garlic herb & white wine sauce with a touch of cream \$16



Seasonal Soups and Salads

Abigail's Spinach Salad GF
baby leaf spinach, cranberries, almonds, goat cheese, bacon crumbles, citrus vinaigrette

Garden Salad GF
mixed field greens, tomato, cucumber, carrots & red onion with balsamic vinaigrette

Classic Caesar Salad
romaine, garlic herb croutons, parmesan ribbons, house-made caesar

Butternut Squash Bisque
a seasonal favorite

New England Clam Chowder

No separate checks. Menu descriptions do not include all ingredients.
In the case of allergies, please notify your server prior to ordering.

Holiday Entrees

Chicken Parmesan
melted buffalo mozzarella, linguini, house-made tomato marinara

Blackened Redfish Nouvelle GF
shrimp, scallops, leaf spinach, mornay sauce, jalapeño-spiced coleslaw, rice pilaf

Pan Seared Day Boat Scallops GF
mushroom & spinach risotto, lemon beurre blanc

Top Round Lamb GF
goat cheese potatoes & sauteed rabe

Red Wine Braised Short Ribs
served over goat cheese mashed potatoes, roasted carrots

Pappardelle Bolognese
house beef, veal, pork ragout, ricotta salata, shaved parmesan

8 oz. Filet Mignon (add \$12)
with green beans & mashed potatoes

- OR - 14oz. New York Strip (add \$12)
with green beans & baked potato

TOPS

Maytag Bleu Cheese GF 5
Zwiebel Rings 4
French Top GF 6
mixture of Brie & Bleu cheese

FROM THE SAUCIER

Brandy & Peppercorn Au Poivre GF*
Classic Béarnaise GF
Chilled Garlic Herb Butter GF
Classic Veal Demi Glace GF

Ancient Grain Risotto GF
poached farro, sherry feta cream, peas, roasted red peppers, artichokes, capers, caramelized onions, crushed olives

Rigatoni A'la Vodka
grilled chicken, sweet italian sausage, spinach, caramelized onions, diced pancetta, tomato vodka sauce with a touch of cream

Maine Lobster Pasta
bowtie pasta, asparagus spears, maine lobster meat, caramelized pearl onions, diced tomatoes, brie, vodka cream sauce

Grilled Swordfish GF
served over shrimp, tomato and spinach risotto

Pistachio Crusted Salmon GF
honey mustard cream sauce, whipped potatoes, broccolini

Gorgonzola Pork Chop GF
whipped potatoes, brussels sprouts, cranberry cognac sauce

Shrimp Scampi
linguini with asparagus, tomato, red onion garlic white wine sauce

Butter Poached Lobster
over tomato & spinach risotto



Seasonal Side Dishes

\$5.00

Broccoli GF • Roasted Vegetables GF • Baked Potato GF • Green Beans
Crispy Brussels Sprouts • Garlic Whipped Potatoes GF • Parmesan-Crusted Fries

Desserts

Tiramisu | New York Style Cheese Cake | Apple Strudel
Brooklyn Chocolate Cake | Layered Red Velvet Cake

