

Chef Shawn's

VALENTINE SPECIALS



APPETIZERS

- Shrimp Cocktail with Spicy Cocktail Sauce & Fresh Lemon 14*
Duxbury Oysters on the Half Shell with Lemon Mignonette 20
Artichoke, Spinach, & Prosciutto Flatbread with Mascarpone Honey Cream & Shaved Pecorino 17
Baked Goat Cheese Dip with Roasted Grape Tomato & Garlic Crostini 17

SOUP

- Smoked Tomato & Roasted Garlic Soup with Mini Gouda Grilled Cheese 7*
Vermont Cheddar & Broccoli Soup 7

SALAD

- Spinach & Strawberry Salad with Goat Cheese, Red Onion, Candied Walnuts, & House Strawberry Vinaigrette 14*
Chilled Fresh Lobster, Tomato, Arugula, Sriracha Ranch Dressing, Crisp Prosciutto, Lemon Zest 24

ENTREE

- Ten Ounce Filet Mignon Topped with King Oyster Mushrooms, Roasted Red Peppers, Rainbow Chard, Truffle Demi, Herbed Fingerling Potatoes, Sautéed Broccolini 39*
Lemon Cream Lobster Ravioli, Asparagus, Roasted Tomato, Fresh Lobster, Baby Spinach, Garlic Crostini 32
Twelve Ounce Pepper Crusted Ribeye, Roasted Garlic Mash, Sautéed Broccolini, Knob Creek Demi 36
Grilled Swordfish, Mexican Street Corn Salsa, Cauliflower Rice, Lime Crema 28
Pan Seared Scallops & Shrimp over Jambalaya Risotto with Smoked Butter Sauce 34
Short Ribs with a Sweet & Sticky Ginger Soy Glaze, Edamame Jasmine Rice & Beans 32