



Valentine's Day Featured Four-Course Menu

Choice of One Appetizer

Maine Crab Cake

A famous Maine recipe, this homemade crab cake is made with fresh Lump crab meat

Jumbo Shrimp Cocktail

Served with fresh-made cocktail sauce and lemon wedges

Gamberi Romano

Large, fresh Gulf shrimp sautéed with chopped spicy peppers in a light, creamy gorgonzola cheese sauce, served with garlic crostini

Soup or Salad

Either homemade Lobster Bisque or House Italian Salad

Choice of Entrée

10 oz. Crab-Stuffed Cold-Water Lobster Tail

Cold-Water Lobster Tail stuffed with Lump Crab Meat. Served with garlic mashed potatoes and roasted broccolini.

18-20 oz. Bone-In Ribeye Steak

Grilled to perfection, served with grilled asparagus and homemade whipped mashed potatoes.

16 oz. Island View Prime Rib

Slow-roasted prime rib topped with a parmesan cream sauce, served with garlic mashed potatoes.

14 oz. Porterhouse Pork Chop

Center cut, grilled to perfection. Served with garlic mashed potatoes and grilled asparagus.

9 oz. Filet Mignon

USDA Prime cut. Served with garlic mashed potatoes and grilled asparagus.

Lobster Ravioli topped with Fresh Jumbo Gulf Shrimp

Our large ravioli is stuffed with Maine lobster meat, topped with fresh grilled Gulf shrimp and a homemade savory cream sauce.

Creamy Lobster Linguine

Fresh Maine lobster meat in a creamy tomato purée sauce, topped with baby arugula and fresh basil.

12-14oz. Porterhouse Veal Chop

Thick veal chop served with mushrooms in a marsala sauce, garlic mashed potatoes and grilled asparagus.

And for Dessert

Chocolate Lava Cake with Vanilla Ice Cream
or NY Cheesecake with Fresh Sliced Strawberries

\$60 per person

*Sweetheart
Special*

Surf n' Turf

\$75 per person

10 oz. Cold-Water Lobster Tail and 9 oz. Filet Mignon

Served with homemade whipped mashed potatoes and grilled asparagus

R.C.
+
G.C.

Valentine's Day 2022