



## Valentine's Day 2018

Wednesday, February 14th

4:00pm - 10:00pm

### Champagne

#### **Maschio Prosecco Sparkling Brut Glass \$8.00 Bottle \$32**

A Spanish sparkling wine that is light straw yellow in color with a lively froth; a bouquet of white beach and orange blossoms; and fruit forward with peach and almond flavors. 100% Glera grapes

#### **Korbel Brut Bottle \$28**

America's most popular bottle fermented champagne. Light and crisp with fresh fruit flavors

### Wine

#### **Chardonnay, Tom Gore, Alexander Valley, California - 2014 Glass \$7 Bottle \$25**

This Chardonnay has intense aromas of ripe apple and tropical fruit, with notes of toffee and toasty oak. The wine is smooth and richly textured. Its creamy undertones are balanced with just the right amount of acidity on the palate

#### **Cabernet Sauvignon, Black Ridge, North Valley California - Glass \$7 Bottle \$22**

Smooth and medium body. Aromas show red fruits with black cherries on the back side. Very smooth with rich, full flavors. Some oak on the palate and finish

### Appetizers

#### **Shrimp Cocktail \$9.95**

5 large shrimp with our special cocktail sauce

#### **Scallops Wrapped in Bacon \$9.95**

Tender sea scallops wrapped in crispy lean

#### **Soft Pretzel Sticks \$4.95**

Three soft Bavarian style pretzel sticks, served warm with spicy mustard and beer cheese dipping sauce

#### **Warm Spinach and Artichoke Dip \$7.95**

Melted mozzarella cheese, pita crisps and grilled bread

#### **Spicy, Crispy Wonton Shrimp \$10.95**

White shrimp are topped with a dab of wasabi, wrapped in wonton, fried, and served with a side of cocktail sauce

#### **Margherita Flat Bread Pizza \$7.95**

A grilled thin crust topped with tomatoes, sauce, fresh mozzarella and fresh basil. Topped with lightly seasoned baby arugula

#### **Breaded Cheese Ravioli \$6.95**

Tender pasta pockets filled with ricotta cheese, breaded and fried. Finished with a sprinkle of parmesan cheese and served with a side marinara sauce

#### **Miniature Crab Cakes \$10.95**

Six bite size portions of our famous jumbo lump cakes, broiled and served with remoulade and cocktail sauces

#### **French Onion Soup \$5.50**

A crock of sherry laced broth filled with tender onions, and topped with melted Swiss cheese

#### **Crab, Shrimp, and Lobster Bisque \$6.25**

Blue crabmeat, shrimp, and lobster meat simmered in a rich broth with aged cognac, sherry, and finished with cream. By the crock only

## Entrees

All of our entrees, except as noted, include your choice of side salad (house, Caesar, artisan or faith), freshly baked rolls and butter, your choice of baked potato, rosemary roasted red potatoes, whole grain rice pilaf and fresh green beans

### **Surf and Turf**

A six ounce lobster tail is split and baked, and served with your choice of:

**8 ounce Filet Mignon \$41.95      10 ounce Prime Rib \$34.95**  
**10 ounce Flat Iron Steak \$32.95**

### **Slow Roasted Certified Angus Prime Ribs of Beef au Jus**

Slow roasted for 10 hours, carved to your liking, topped with au jus, and served with a side of horseradish sauce

**13 ounce \$25.95      10 ounce \$20.95**

**8 ounce Filet Mignon \$27.95**

The tenderest cut, grilled to your liking and served with burgundy demi-glace

**10 ounce Montreal Flat Iron Steak \$18.25**

Our most popular steak; lean, tender and flavorful. Dusted with Montreal seasoning, grilled to your liking, and topped with sherried mushrooms

**Rack of New Zealand Lamb \$27.95**

A 12 ounce rack of New Zealand lamb is grilled to your liking, sliced, and served with a rosemary demi-glace

**Chicken and Crab in Lemon Butter Sauce \$22.95**

Boneless, skinless breast of chicken is dipped in egg and sautéed, and finished with a pan sauce of lemon, butter, jumbo lump crabmeat and white wine

**Chicken in Lemon Butter Sauce \$17.95**

Boneless, skinless breast of chicken is dipped in egg and sautéed, and finished with a pan sauce of lemon, butter, and white wine

**Chicken Italiano \$17.95**

Boneless breast of chicken is hand breaded in panko crumbs and fresh basil, sautéed, and served on a bed of trottolo pasta, tossed in our light tomato sauce

**Shrimp and Scallop Scampi \$20.95**

Large shrimp and "dry" sea scallops are sautéed and served over a bed of linguine topped with fresh parsley in a garlic butter, lemon and white wine sauce

**Panko Crusted Ahi Tuna with Hoisin Lime Sauce**

Ahi tuna steak is seared on our flat grill, topped with hoisin (Japanese BBQ sauce), panko crumbs, lime and honey, and finished in the oven. Served with a marinated cucumber and rice noodle salad

**6 oz (1 steak) \$14.95      12 oz (2 steaks) \$20.95**

**Irish Whiskey Glazed Grilled Salmon \$18.95**

8 ounces Atlantic salmon is marinated in an Irish Whiskey, soy sauce, brown sugar and ginger sauce, grilled and served over grilled fresh green beans.

**Jumbo Crab Cakes \$22.95**

Blue crabmeat cakes lightly seasoned, then broiled. A Pine Barn favorite for many years!

**Seafood Sampler \$22.95**

A platter with broiled shrimp, scallops, scrod, and our famous crabcake. Served with drawn butter

**Stuffed Eggplant Florentine Parmesan \$14.25**

Thinly sliced eggplant is lightly breaded, fried, and filled with spinach and ricotta cheese. It is baked, topped with our marinara sauce and fresh mozzarella cheese. Includes a side of linguine

## Meal Sized Salads and Sandwiches

Sandwiches include a pickle spear and French Fries

**Dinner Caesar Salad \$7.75      -      With Grilled Chicken \$9.50**

Crispy romaine tossed with Caesar dressing, red onions, grated parmigiana cheese, and croutons.

**Oriental Cashew Chicken Salad \$9.50**

Grilled breast of chicken served over a bed of garden greens with mandarin oranges, cashews, tortilla strips and sharp cheese. Includes sesame-ginger dressing

**Grilled Chicken Sandwich \$9.45**

Six ounces of grilled chicken – plain, BBQ or buffalo. Served on a Kaiser roll with lettuce and tomato

**Crabcake Sandwich \$12.45**

Our famous crabcake served on a toasted Kaiser roll with a side of remoulade sauce