

# VALENTINE'S DAY 3-COURSE MENU

\$35 / person - Choose one option from each course

## FIRST COURSE

French Onion Soup

Caesar Salad

Faith Salad

Caprese Salad

Sherry Crab Bisque

## SECOND COURSE

### Colossal Stuffed Shrimp

Colossal shrimp with house-made lobster stuffing. Topped with sherry lobster sauce. Roasted yukon potatoes & grilled asparagus

### Smoked Duck Breast

House-smoked duck breast topped with spiced apricots. Served with jasmine rice & grilled asparagus

### Crab-Stuffed Lobster Tail

Topped with house-made lobster sauce. Roasted yukon potatoes & grilled asparagus

### Grilled Tuna Steak

8oz. hoisin-glazed Tuna steak grilled rare or medium rare. Served with kimchi, jasmine rice & grilled asparagus

### Flat Iron Steak

10oz. steak char-grilled to order & topped with a burgundy demi-glace. Roasted yukon potatoes & grilled asparagus

### 🌱 Vegetarian Tuscan Ravioli

Topped with a house-made tomato vodka sauce. Served with toasted garlic bread

## THIRD COURSE

Served with chambord-infused whipped cream

Hershey's Chocolate Cake

Chocolate Mousse

Mixed Berry Creme Brulée

White Chocolate Oreo Cheesecake

Chocolate Covered Strawberries



# A LA CARTE

## STARTERS

### Crab-Stuffed Mushrooms 12

Topped with a house-made sherry lobster sauce

### Crab Dip 12

Garlic bread & crackers

### 🍷 Soft Pretzel Sticks (4) 11

Dutch mustard & beer cheese

### Crispy Brussels Sprouts 12

Fried with bacon, balsamic drizzle

### 🍷 Shrimp Cocktail 10

Five shrimp, cocktail sauce

### Chicken Lemongrass Pot Stickers 8

Served with orange ginger sauce

## MAIN

Served with a house salad. Upgrade to a side faith or caesar salad +3

### Filet Mignon 40

8oz filet mignon topped with sherried mushrooms.  
Roasted yukon potatoes & grilled asparagus

### Applejack Pork Chop 21

Hickory char-rub seasoned pork chop  
accompanied by Applejack spiked apples. Roasted  
yukon potatoes & grilled asparagus

### Vegetarian Tuscan Ravioli 18

Vegetarian ravioli with house-made tomato vodka  
sauce. Served with toasted garlic bread

### Whiskey Salmon 21

Topped with a whiskey infused citrus glaze.  
Roasted yukon potatoes & grilled asparagus

### Cranberry Chicken 19

House-made jalapeno & cranberry-cornbread  
stuffed chicken breast with apple cider gravy.  
Roasted yukon potatoes & grilled asparagus

### Seafood Sampler 26

Baked crab cake, shrimp, scallops & haddock.  
Roasted yukon potatoes & grilled asparagus

## DESSERT

Served with chambord-infused whipped cream

### Chocolate Covered Strawberries 8

### Hershey's Chocolate Cake 7

### Chocolate Mousse 7

### Mixed Berry Creme Brulée 8

### White Chocolate Oreo Cheesecake 8

Consuming raw or under cooked meat and eggs  
may increase your risk of  
food-borne illness