

# Valentine's Day Menu

## STARTERS

### **Strawberry Spinach Salad - \$10**

Fresh spinach, juicy strawberries, candied pecans, pickled red onions, finished with creamy feta and a drizzle of balsamic vinaigrette.



### **Crab Bisque – \$12**

Rich, velvety crab bisque simmered with aromatic herbs and finished with tender crab meat. Served with a slice of toasted baguette.

## ENTRÉES

### **Slow-Roasted Prime Rib – 8oz \$30 | 12oz \$34**

Herb-crusted prime rib, slow-roasted to perfection and served with au jus. Accompanied by creamy Yukon gold mashed potatoes and tender sautéed asparagus. Served with a side of horseradish cream.

### **Blue Crab & Red Pepper Ravioli – \$28**

Delicate ravioli filled with sweet Maryland blue crab, grilled red peppers, ricotta, and scallions. Served in a velvety cream sauce with sautéed spinach and red cherry tomatoes, finished with a drizzle of truffle oil and fresh parsley.

### **Chicken Piccata – \$25**

Pan-seared chicken breast in a bright lemon-caper white wine butter sauce, garnished with fresh parsley. Served with delicate rice pilaf and sautéed asparagus.

### **Butternut Squash Ravioli – \$26**

Ravioli filled with roasted butternut squash, served in a white wine, garlic butter, and fresh sage reduction. Finished with toasted walnuts, parmesan, and a sprinkle of ruby-red pomegranate seeds.



## DESSERTS

### **Chocolate Lava Cake – \$10**

Warm, decadent chocolate cake with a molten chocolate ganache center, paired with vanilla bean ice cream and a drizzle of raspberry coulis.

### **Tiramisu – \$12**

Layers of espresso-soaked Italian ladyfingers and creamy mascarpone, finished with a dusting of cocoa powder.