

Tuesday, February 14

Valentine's Day

SPECIALS

WINE

LUCIEN ALBRECHT CRÉMANT D'ALSACE ROSÉ Glass \$12
This sparkling wine is made exclusively from Pinot Noir. Half bottle \$20
With a beautiful brilliant pink colour, it exhibits a nose
of predominantly red fruit aromas, has fine and light
bubbles and a very pleasant roundness on the palate.

APPETIZERS

CRAB FRITTERS \$18
Spiced aioli, Blood Orange, Micro Green Salad

OYSTERS A LA RUSSE \$19
on the half shell, Vodka, Lemon Horseradish, Hot Pepper
Sauce, Tomato, Chives

ROASTED HERITAGE BEETS \$15
Baby Spinach, Goat's Cheese, Toasted Pecans, Blood
Orange Vinaigrette

ENTRÉE

DUO OF LAMB \$48
Herb Marinated Grilled Rack of Lamb, Goat Cheese &
Thyme Polenta Cake, Smoked Lamb Ragout, Roasted Baby
Carrots, Saute Spinach, Veal Demi. Fig Balsamic Glaze

OYI SURF & TURF \$69
8oz Center Cut Filet Mignon, Confit Garlic Mash, Veal
Demi, Truffle Herb Butter, Grilled Asparagus and Blue
Swimming Crab Stuffed Lobster Tail

PISTACHIO-BASIL HADDOCK \$34
Blood orange-chive beurre blanc, Sun Dried Tomato &
Spinach Risotto, Asparagus

BAKED NANTUCKET BAY SCALLOPS \$39
Sherry, Ritz Crumbs, Lemon, Rice Blend, House Vegetable

SLOW ROASTED PRIME RIB OF BEEF \$39
Au Jus, Truffle Parmesan Au Gratin Potatoes, House
Vegetable, Creamy Horseradish Sauce

DESSERT

ULTIMATE RED VELVET CAKE \$12
Multi Layered, White Chocolate Truffle Filling, Cream
Cheese Icing, Whipped Cream, Strawberry

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MENU

APPETIZERS

- 5 JUMBO CHILLED SHRIMP \$18
lemon & cocktail sauce
- NEW ENGLAND CLAM CHOWDER cup \$8 / bowl \$12
- BAKED LITTLENECK CLAMS CASINO \$16
Bacon, Garlic Butter
- LOBSTER BISQUE cup \$10 / bowl \$16
Lobster Meat, Classic Cream Bisque
- SHORT RIB, WILD MUSHROOM, FONTINA ARINCINI \$12
Shaved Parmesan, Crisp Arugula, Tomato Cream Sauce
- BAKED OYSTERS ROCKEFELLER \$20
Spinach, Fennel, Pernod, Panko, Mornay Sauce
- PEAR, ARUGULA & ENDIVE SALAD \$14
Goat's Cheese, Craisins, Toasted Almonds, Cranberry & Apple Dressing
- CAESAR SALAD small \$10 / large \$16
Romaine Hearts, Garlic Croutons, Homemade Dressing, Shaved Parmesan, Anchovies on request

ENTRÉES

- HONEY MUSTARD SALMON \$33
Cranberry Compote, Roasted Potatoes, Asparagus
- LOBSTER PAPPARDELLE \$39
Maine Lobster, Blistered Tomatoes Garden Peas, Sherry-Lobster Cream Sauce, Fresh Pappardelle
- BUTTER POACHED SHUCKED LOBSTER \$39
Ritz Crumbs, Butter, Rice Blend, Chef's Vegetable
- BRAISED BONELESS SHORT RIBS OF BEEF \$33
Garlic Mashed Potatoes, Caramelized Baby Carrots and Baby Onions, Cabernet Demi
- MAPLE LEAF FARM CONFIT DUCK LEGS \$35
Maple Mashed Sweet Potato, Sauteed Spinach, Star Anise Orange Jus
- BUTTER POACHED FILET MIGNON \$41
Grilled, Confit Garlic Mash, Asparagus, Cabernet Demi, Watercress, Truffle-Herb Compound Butter
- FIG & MASCARPONE RAVIOLI \$24
Caramelized Shallots, Brown Butter, Watercress