



## VALENTINE'S SEASON MENU 2026

February 5<sup>th</sup> - 8<sup>th</sup> & 12<sup>th</sup> - 15<sup>th</sup>

Cocktails are available from 6:30pm – 7:30pm. Dinner is at 7:30 pm

### First Course

#### **Mushroom Chowder**

Seasoned with tarragon. Finished with crispy bacon bits and scallions.

-or-

#### **Assorted Green Salad with Strawberry Vinaigrette**

Topped with diced cucumber, bell peppers, feta, and scallions.

The first course is accompanied by a loaf of bread for the table.

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### Main Course

#### **Panko and Parmesan Crusted Haddock**

Served with a lobster and horseradish cream sauce.

-or-

#### **Roasted Chicken Supreme**

Stuffed with provolone, roasted red pepper and spinach.

Rubbed with garlic and thyme. Served with Sauce Robert.

Main courses are accompanied by a roasted savory potato and  
a trio of vegetables sides.

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### Dessert

#### **Amaretto Chocolate Cheesecake**

Served with whipped cream, toasted almonds, and chocolate shavings.

-or-

#### **Raspberry Tiramisu**

Served with a raspberry coulis drizzle.

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**\$70/person + taxes & gratuities**

Reservations are required,... call (902) 661-4800 or message.