

Valentines Dinner Menu

✧ *With Specials of the Night* ✧

Appetizers

Baked Brie & Prosciutto Board - Shaved Prosciutto, Apples, Wild Honey, Candied Nuts and Spicy Raspberry Jam, served with Crostinis. 15

Lollipop Chicken* - Frenched Drumsticks tossed in your choice of Sauce: Molasses BBQ or Buffalo, served with Blue Cheese or Ranch Dipping Sauce. 12

Crab Cakes - Red and Blue Crab, served with Fire Roasted Green Chile Salsa and Sriracha Aioli. 19

✧ **Caviar and Red Crab Dip** - Red Crab, Caviar, Three Cheeses, Artichokes, Spinach, Fire Roasted Bell Peppers, and Pasilla Peppers served with slices of Baguette. 19

Calamari - Lightly Dusted Fried Calamari and Lemon Wheels served with House Cocktail Sauce. 13

Cheese Loaf - Our famous Sourdough round filled with an indulging 3 Cheese blend on top of Balsamic Vinegar, Olive Oil and crushed Chili Flakes. (Serves 4) 16

Starters

New England Clam Chowder – Cup 7 Bowl 9 Bread Bowl 11

Soup Du Jour – Cup 6 Bowl 8

House Salad - Organic Arcadian Lettuce Blend, Diced Tomatoes, Red Onions, Shaved Parmesan, Rosemary Garlic Croutons and Champagne-Tarragon Vinaigrette. 8

Wedge Salad* – Iceberg, Brown Sugar-Pepper Bacon, Red Onions, Tomatoes, Bleu Cheese Dressing and Crumbles. 10

✧ **Baby Spinach Salad** – Baby Spinach, Feta Cheese, Cranberries, Apricots, Candied Walnuts, and Grilled Peaches tossed in a warm Honey-Bacon Vinaigrette. 10

Add Grilled Chicken 6, Add Seared Prawns 7, Add Steak

✧ **Filet Mignon Wellington** – 8oz Certified Angus Beef, Cremini and Dragon Mushroom Ragout wrapped in Puff Pastry, Bourbon Porcini Sauce and Sautéed Multi-Colored Carrots. 44

✧ **Grilled Swordfish** – Ruby Red Hoisin Ginger Marinade and topped with Charred Pineapple, Pasilla Pepper Chutney, Cranberry-Pine Nut Rice and Sautéed Multi-Colored Carrots. 32

✧ **Baked Atlantic Lobster Tail** – 12 oz, Garlic Parmesan Risotto, Sautéed Multi-Colored Carrots, Drawn Butter. 48

✧ **Seafood Pasta** - Prawns, Salmon, Swordfish, Black Mussels, tossed with Linguine in a Pesto and White Wine Cream Sauce. 28

Maple-Bourbon Marinated Bistro Filet* - 8 oz Certified Angus, Grilled and served with Rosemary Bourbon Jus, Garlic Mashed Potatoes and Seasonal Vegetables. 26

Filet Mignon* - 8 oz Certified Angus, Grilled and served with Cabernet Bordelaise, Garlic Mashed Potatoes and Seasonal Vegetables. 40

Jambalaya* - Pan Seared Prawns, Assorted Seafood, Tender Chicken, Andouille Sausage, Pickled Sweet Peppers and Scallions tossed in our Creole Style Sauce over Jasmine Rice. 23

Grilled Atlantic Salmon* - Lobster Cream Sauce, Garlic Mashed Potatoes & Sautéed Winter Vegetables. 26

Parmesan Chicken Schnitzel - Crispy Parmesan Crusted Chicken Breast, Garlic Mash Potatoes, Sautéed Winter Vegetables & Red Wine Mushroom Sauce. 21

Red Crab & Shrimp Louie* – Crisp Romaine, Tomatoes Wedges, Sliced Cucumber, Hard Boiled Eggs, Avocado, Lemon, Scallions and Louie Dressing. 23

Rio City Burger - All natural American Kobe Blend cooked medium with Havarti Cheese, Garlic Rosemary Aioli with Rosemary Fries. 14

Add Bacon 2.5 Mushroom 1.5 Avocado 1.5

Wild Mushroom Ravioli - Ricotta and Wild Mushroom Ravioli with Sautéed Beech Mushrooms in a Gorgonzola Cream Sauce & Fresh Parmesan. 22

*Gluten Free

Vegan Dish upon request