



Valentine's Celebration Menu

Enjoy a Shared Appetizer
Soup or Salad
an Entrée,
A Shared Dessert
&
A Gruet Brut Sparkling Wine Toast (89 Wine Spectator)
with Fresh Florida Strawberries

\$58 per person
\$64 for Filet, Ribeye and Lamb

Share an Appetizer

Chipotle Spiced & Grilled Shrimp
with horseradish tomato dipping sauce

Spicy Tempura Portobello Mushroom
with a creamy Roquefort dipping sauce

Crispy Sesame Fried Calamari
with lime tamari dipping sauce

Tuscan Ciabatta Bruschetta
Grilled ciabatta bread with chèvre, tapenade, roasted red peppers & pesto

Soup or Salad

New England Seafood Chowder
with scallops, shrimp and crab

Bistro Salad
crisp greens, grape tomatoes, cucumbers, red onion, croutons, feta & our bistro vinaigrette

Classic Caesar Salad
with garlicky croutons and shaved Parmesan reggiano

Blue Caesar Salad
our Classic Caesar with Roquefort blue cheese

Spinach Salad
with goat cheese, pine nuts, roasted red peppers, brandy bacon
& wild mushrooms with balsamic vinaigrette and pecorino

Gluten Free, Vegan and Vegetarian Dishes available with advanced notice
Minimum per person - \$58. No split plates available.



Entrées

Grilled All Natural Certified Angus Filet Mignon

with a cabernet demi glace
add 3 Shrimp Tempura +\$6

Grilled Full Rack of New Zealand Lamb

with gorgonzola port sauce

Grilled Wild Salmon & Basil Shrimp

marinated in a ginger, soy sauce, and wilted spinach

Crispy Fried Oysters and Tempura Sea Scallops

with lemon parsley aioli

Roasted Double Quail

with Gorgonzola , walnut and shiitake mushroom stuffing, sage gravy, served with
Bistro mashed potatoes, braised red cabbage and apples and haricots vert

Vegetarian & Vegan Special

Grilled zucchini, warm arugula mixed with goat cheese* red pepper and lemon oil,
and topped with grilled Portobello mushrooms, sautéed asparagus, fire roasted tomatoes,
Bistro mashed potatoes and Kalamata olives

Grilled All Natural Certified Black Angus Ribeye

with a garlicky herb butter and Bistro onion rings
add 3 Basil Shrimp: +\$6

Bistro Backfin Crabcake and Pan Seared Sea Scallops

with a lemon parsley aioli

Bourbon Molasses Porterhouse Pork Chop

16 oz. double-cut, marinated and grilled chop & gingered cranberry applesauce

8 oz Maine Lobster Tail

available with advanced notice

All entrees served with haricots vert and mashed potatoes, unless noted otherwise.

Share a Dessert

Fresh Florida Strawberries dipped in Belgium Chocolate

Crème Brulee

a vanilla bean custard topped with a hard caramel topping (gluten free)
or **Creme Brulee topped with fresh Florida Strawberries**

Black Walnut Crusted Cheesecake

drizzled with homemade caramel sauce and topped with walnuts

Apple Black Berry Chrisp

warm Granny Smith apples and seedless blackberries
with an oatmeal topping, served with vanilla bean ice cream

Chocolate Decadence

Two Belgium chocolate torts with praline in between, covered in
a warm dark Ganache served with our homade caramel sauce and vanilla bean ice cream

Caramel or Chocolate Sundae

Vanilla bean ice cream and your choice of homemade warm dark Ganache
or homemade caramel sauce topped with walnuts and whipped cream

Molten Belgium Chocolate Soufflé

served warm with homemade vanilla bean whipped cream (gluten free)