

Valentine's Dinner Menu 2011



Starters

Smoked Salmon Rolls 12

Smoked Salmon wrapped boursin cheese, with watercress, pickle onion
And dill vinaigrette

Diver & Dover 16

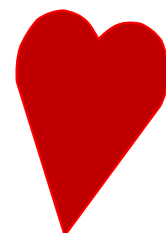
Diver scallop wrap with Dover Sole filet served over sweet corn and basil mousse
And mango lemon butter sauce.

City Crab Cakes 10

Made with crab, shrimp and crawfish. Served with garlic aioli
And roasted red pepper coulis.

Prince Edwards Island Mussels 14

Pan Seared with Shallots, white wine, herbs and garlic bread



Salads & Soups

Baby Spinach Salad 9

With caramelized onions, cherry tomatoes, bacon and parmesan cheese tossed with
Arugula vinaigrette drizzled with balsamic reduction.

Yellow & Candied Beet Salad 8

Grapefruit Segments, Baby Arugula, Red Beet Vinaigrette, Roquefort Cheese

Warm Cabbage Salad 10

Red & Green Cabbage Sautéed with Apple Bacon & Gorgonzola

Hearts of Romaine 7

With egg plant croutons, shaved parmesan cheese and our homemade Caesar dressing.

Fresh Tomato Soup 6 **Shrimp Bisque** 8



Entrees

Pacific Salmon Steak 27

Grilled, served over grilled vegetable ratatouille and sea salt chili butter

Pan Fried Chilean Sea Bass 36

Pan Seared over braised fennel, roasted apples, steamed asparagus
And lemon zest butter sauce

Diver Sea Scallops 34

Pan seared over crimini mushroom and asparagus risotto
With lemon butter, shaved parmesan and black truffle oil

Grilled Vegetable & Tofu Plate 26

Seasonal soy and cilantro marinated tofu & vegetables, portabella mushroom,
Beets and hummus, drizzled with organic extra virgin olive oil

Sautéed Veal Scalloppini 29

With Sundried tomato whipped Potatoes, grilled asparagus
And caper beurre blanc.

10oz Grilled Filet Mignon 38

Grilled to Perfection with fontina scalloped potatoes, White Asparagus
Served with Brandy green pepper corn sauce.

New Zealand Rack of Lamb 38

Crusted herb grilled, with Oven Roasted Root Vegetables,
Roasted Yukon Gold Potatoes and Lamb Jus

Seafood Alfredo Fettuccini 30

With bay scallops, chopped clams and lobster, served with Asiago cheese.

Crispy Duck a l'Orange 28

Pan seared with brazed cabbage, steam asparagus and Grand Marnier sauce.



Sides

Sweet Potatoes 6 Café Onion Rings 7 Lobster Truffle Risotto 12 Grilled Asparagus 6



