



## Date Night Menu

Choose a shared appetizer & two entrees ~ **\$ 95.** per couple  
**Includes a bottle wine from our Date Night List**  
does not include tax or gratuity



### Appetizer Selection

#### ½ Shell Oyster's

Selection changes weekly (6) freshly shucked oysters  
Served with cocktail sauce ~ fresh lemon ~ & mignonette

#### Chilled Summer Shrimp Salad

Four shrimp, steamed and served over a crisp salad of romaine & Arcadian greens  
Tossed in a fresh cucumber vinaigrette  
Tomato & croutons

#### Arancini Palermo

A sauté of caramelized sundried tomato, fresh basil, & melted leeks ~ stuffed with fresh mozzarella  
rolled into small rice balls ~ finished with panko and pan roasted –  
Served in a pool of tomato basil marinara

#### Bacon wrapped Shrimp

(4) charcoal grilled bacon wrapped shrimp  
Served with a British horseradish cream dipping sauce

#### Cheese Plate

**BEEMSTER** aged Goat gouda from the NL ~ **Black Champignon Cambozola** (Alsace)  
**Manchego** (SP)  
Grilled bread, flatbread crackers, & honey butter

#### ♥ The Greek Village Salad

Traditional Horiatiki Salata ~ Ripe Campari tomato, served with cucumber, sweet red onion  
With traditional Greek vinaigrette extra virgin olive oil, oregano, and a splash of red wine vinegar  
Finished with imported Bulgarian Feta ~ served with grilled bruschetta

#### ♥ Grilled Eggplant Isle d' Capri

Eggplant, sliced & painted with citrus & olive oil ~ charcoal grilled and served layered over fresh leaf  
spinach, topped with a hint of marinara, mozzarella, roasted red bells pepper & finished pesto oil

#### FISH TACOS (2)

Fresh North Atlantic Cod lightly panko'd and pan browned  
with ripe local tomato, cilantro, spicy slaw and avocado. .





# Entrées



## ♥ Shrimp Linguini

jumbo shrimp steamed in a light butter sauce with diced Campari tomato, fresh spring peas & Georgia white corn kernels served over imported linguine

## ♥ North Atlantic Salmon Filet

Wild caught salmon fillet ~ painted with a light marinade ~ lemon balm, fresh lemon, extra virgin olive oil ~ and simply grilled over our natural hardwood charcoal fire  
Served with Spring asparagus drizzled with fresh dilled buerre blanc

## ♥ Chicken Brie

Organic Breast of Chicken stuffed with Brie & Bing Cherry lightly panko crusted pan browned ~ finished with a sauce of very light lemon spiked pan au juice with a hint of champagne,  
Served over Israeli pearl couscous infused with fresh leaf basil

## Thai Vegetable with Rice Noodles V

A variety of fresh vegetable, carrots, broccoli, red bell pepper, snow peas stir fried in a Thai red curry ~ 'rice noodle' tossed with a Thai Holy basil pesto, & finished with a spicy light peanut sauce

**ADD ~ Grilled Shrimp \$ 15.**

## Apricot Filet Mignon of Pork

Organically raised Berkshire Pork 'tenderloin' painted brandied Apricot pan sauce  
Charcoal grilled and sliced into medallions  
With russet mashed topped with frittered onion rings, served with haricot vert

## Classic Filet Tail

6 oz Filet Mignon, grilled over our 'naturally fired wood' charcoal grill  
Finished with sauce béarnaise  
Served with grill roasted baby potato, asparagus



DATE Night





## *Date Night Wine Selections*

### *White*

Silver Gate Sauvignon Blanc  
Luis Felipe Sauvignon Blanc (Chile)  
Silver Gate Chardonnay (N. Valley, CA)  
Silver Gate Pinot Grigio

### *Rosé*

La Vieille Ferme Rosé (FR)  
La Vie en Rose Négrette (Toulouse, FR)

### *Red*

Fiery Love Tempranillo (SP)  
Woodbridge Pinot Noir (CA)  
Silver Gate Pinot Noir (CA)  
Casillero del Diablo Cabernet Sauvignon (Chile)  
Casillero del Diablo Malbec (Chile)  
Fonterra Malbec (Chile)  
Robert Mondavi Woodbridge Merlot (CA)



### *Date Night Special*

*Choose a shared appetizer & two entrees ~*

**\$ 95.** per couple

**Includes one of the above bottles of wine**  
*does not include tax or gratuity*