



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

Clams and Gnocchi

Andy's handmade russet potato gnocchi ~ Steamed together with *middle neck clams* (7)
in a Spanish white wine (rioja), garlic & lemon sauce, sprinkled with fresh chives

Truffled Brussels Sprouts

Organically grown Brussels Sprouts steamed and finished with a splash of cream house
seasoned breadcrumbs and & drizzle of white truffle oil

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

♥ Smokin' Salmon Plate

Thinly sliced Norwegian 'cold' method smoked salmon ~
served with cucumber salad & horseradish cream

Tatin of Apple & Baked Brie

Granny Smith Apples, oven melted with a hint of butter, sugar, and a touch of cinnamon
Served with a wedge of *baked brie* in golden brown puffed pastry
And crisp baby greens drizzled with our house made lemon balm Chèvre vinaigrette





Entrées



Shrimp Linguine

Shrimp steamed in a champagne butter sauce
with sliced mushrooms finished with imported Gruyere Cheese
and a splash of cream all tossed with imported Linguine

Scottish Salmon Fillet

Wild Caught ~ brown butter pan seared and oven roasted –
pan sautéed in a lemon caper beurre blanc sauce
served over wilted baby spinach with grilled fingerling potato

♥ *Tuscan Savory* Chicken & Sausage

Organic breast of chicken & sweet Italian Sausage
Served with Cavatappi in a savory tomato basil sauce

Thai Vegetable with Rice Noodles V

A variety of fresh vegetable, carrots, broccoli, red bell pepper, baby bok choy, 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

light peanut sauce **ADD ~ Grilled *Shrimp* \$ 15.**

Braised Beef Short Ribs

Boneless, braised with mire poix of vegetables, fresh herbs, & red wine
slow roasted to melt in your mouth succulent ~
served with roasting au jus, russet mash & fresh vegetable

♥ Filet Mignon Tail (5 oz)

Chicago Style · served with grilled asparagus & Chicago Wedge Salad

New York Style –sauce Bearnaise, russet mashed & crisp vegetable

Savory Linguine Bolognese

Imported linguine tossed with traditional ragù of ground Filet Mignon, onion, carrot and celery and
our hand crushed tomato basil marinara.
Finished with just a hint of cream and a smathering of grated Pecorino





Date Night Wine Selections



White

Jacob's Creek Chardonnay (CA)
Woodbridge Chardonnay (CA)
Robert Mondavi *Vint* Sauvignon Blanc (CA)
Giuliano Pinot Grigio (IT)

Rosé

Beringer Rosé (White Zin, CA)

Red

Lodi Cellars Cabernet Sauvignon (Lodi, CA)
Robert Mondavi *Vint* Pinot Noir (CA)
Red Quartz Pinot Noir (Chile)
Trivento Malbec (Chile)
Blackstone Merlot (CA)



Date Night Special

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