



## 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 Chévre vinaigrette

MADE WITH  
*love*

*Love*



## 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 smattering of grated Pecorino

♥ DATE Night ♥



## 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

Choose a shared appetizer & two entrees ~

**\$ 95.** per couple

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