

# Happy Valentine's Day!

## ♥ Appetizers ♥

♥-*Shaped Crab Cake*, sautéed and served with our special seafood sauce ... \$11.95

*Scallops*, fresh sea scallops broiled in white wine and butter ... \$9.95

*Soup of the Day: Shrimp Bisque*, Cup ... \$3.95    *Bowl* ... \$5.50

## ♥ Entrees ♥

### *Seafood Kabob*

jumbo shrimp, fresh scallops and fresh vegetables, broiled in white wine and butter, served over white rice ... \$19.95

### *Salmon Puttanesca*

fresh marinara sauce, shallots, capers, minced garlic and Greek olives, tossed with fresh basil over spinach linguini ... \$19.95

### *Jumbo Shrimp*

5 hand-breaded jumbo shrimp, deep-fried to a golden brown ... \$16.95

### *Maryland Lump Crabmeat Imperial*

our famous secret recipe ... \$19.95

*Crab Cake Dinner*, our famous all jumbo lump crab cake served with our special sauce.

*One Cake*...\$18.95    *Two Cakes*...\$28.95

*Lobster Tail*, cold water South African lobster tail served with drawn butter.

*One tail*...\$25.95    *Two Tails*...\$39.95

*Surf'n Turf*, fresh South African lobster tail combined with a 6 oz. filet ... \$37.95

*Filet Mignon*, 8 oz. center cut tenderloin ... \$23.95

*Prime Rib*, corn-fed Mid-Western beef, aged and slow-roasted in our ovens.

*Queen*...\$19.95    *King*...\$23.95

### *New York Strip Steak*

house prime, 10 oz. thick-cut sirloin, broiled to your liking ... \$21.95

### *Veal Marsala*

fresh cut veal medallions prepared with sweet Marsala wine and fresh mushrooms ... \$18.95

### *Veal Parmigiana*

tender, sautéed milk-fed veal, tomato sauce and provolone cheese ... \$16.95

### *Chicken Parmigiana*

oven-baked, breaded chicken breast, tomato sauce, mozzarella and provolone cheeses ... \$13.95

### *Chicken Romano*

pan-fried in a delicate egg batter, served with lemon butter sauce ... \$14.95

*Extra Lobster Tail*, add a lobster tail to any dinner ... \$17.95

Entrees include tossed salad or cup of soup, hot bread & butter and a choice of baked potato, heavenly potatoes, pasta or fresh vegetable medley. Add sauteed mushrooms to any steak...\$2

## ♥ Featured Wines ♥

*Dreaming Tree Cabernet Sauvignon* \$8.50 glass, \$30 bottle

*Wente Reisling* \$7.50 glass, \$28 bottle

*Sparkling Wines: Korbel Brut Nip* \$7.50    *Cooks Spumante Nip* \$4.95