

# Happy Valentine's Day

## Chef Feature Menu

*With our compliment  
Glass of Champagne served with Dinner*

### Amuse Bouche

Caspian Sea Golden Osetra **Caviar**. Served with Condiments. 1 oz. \$MP

Seared macadamia nut Crusted **Jumbo Diver Scallops** on green mango salsa  
and spicy Orange sauce. \$13.99

Ragout of Wild **Mushroom De Bourgogne**, sautéed with fresh Herbs  
in cognac cream sauce. \$13.99

Steamed **Fresh mussels** White wine broth, chili flakes, garlic. \$15.99

**Jumbo shrimp** Stuffed with crab, mascarpone cheese and herbs .  
Served with honey Dijon mustard. \$13.99

**Calamari steak** Lightly battered and fried to a tender crisp, golden brown.  
Served with marinara sauce. \$13.99

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### Soups

Roasted Pumpkin and **Butternut Squash** with nutmeg and cinnamon whipped cream \$ 7.99  
Maine **Lobster Bisque**, sherry laced classic with cognac cream and sun dried tomatoes  
with saffron emulsion \$8.99

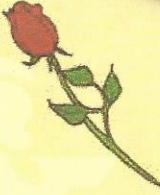
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### Salad

Mélange of field greens with herbed croutons and house dressing. \$5.99







## Main Entrée

### Filet Mignon

This pepper-crusted, 8 oz. thick delicious cut from the heart of tenderloin is cooked to your liking and topped with wild mushroom demi. Served with Roasted Sweet Potato, mushroom, and vegetables. \$42.99

### Seafood Trio

8 Oz Maine lobster tail stuffed with blue shrimps and lump crab served with roasted Asparagus and lobster Mac & cheese. \$36.99

### Steak & Lobster

Sautéed black Angus beef tenderloin with butter-Poached cold water lobster tail accompany with roasted Russian fingerling potato and bouquetiere of seasonal vegetables, proposed with truffle - port demi glace. \$54.99

### Osso Bucco

Slow roasted veal shank, braised with marsala wine and array of vegetables, served over risotto Milanese and gremolata. \$39.99

### Grilled Marinated Salmon

North Atlantic Wild Cut ,Basmati Rice ,Vegetable medley, Lemon Olive Oil Emulsion . \$26.99

### Paella Valenciana

This is a popular Spanish dish. Sautéed chicken, chorizo sausage, and a medley of vegetables overflowing with shrimp, mussels and scallops on a bed of saffron basmati rice. \$28.99

### North Sea Dover sole

This delicious fish is stuffed with artichoke, spinach mascarpone cheese, Crab meat and fresh garlic. Served over Fresh steamed vegetables and basmati rice and topped with a tiger prawn and spicy saffron bisque cream Sauce. \$29.99

### Roasted Chilean Sea Bass

Carrot, Roasted asparagus and Habanero Sauce \$39.99

### Vegetarian Tagine

A fresh combination of seasonal vegetables with onion, tomato, cumin, green olives and ginger. Finished with saffron harisa sauce reduction over a choice of Moroccan couscous or basmati rice and garnished with preserved lemons. \$22.99

### Lobster & Shrimp Pasta

Tender shrimp & lobster sautéed with sugar snap peas, fresh tomatoes, seasoning and reggiano parmesan over linguini pasta. \$ 26.99

### Roasted Chicken Breast

Sautéed Linguine Squash, Grilled Asparagus \$25.99

### Stuffed Pork Tenderloin

Center cut tenderloin stuffed with apricots, raisins, baby spinach mascarpone cheese and fresh garlic. Served with sweet potato puree and grilled asparagus. Cranberry pomegranate reduction. \$28.99

### Sweet Ending

Renaissance Warm Chocolate Melting Cake \$7.99

Renaissance Tiramisu \$6.99

Strawberry Cheesecake . \$6.99

