

Valentine's Day 2018

2pm-8:30pm February 14th

\$45 per person does not include tax or gratuity

703-753-6140 for reservations

Reservations required

Appetizers

Jumbo Shrimp Cocktail

delicious wild shrimp cooked until tender,
accompanied by a trio of mustard lime, cucumber dill,
and creamy lemon cocktail sauces

Fried Goat Cheese

panko crusted chevre cheese, fried, with anjou pear slice,
crispy prosciutto and balsamic glaze

Homemade French Onion Soup au Gratin

A rich and hearty broth stocked full with onions
topped with seasoned croutons and melted swiss cheese

Salad

Organic Mixed Green Salad

cucumbers, cherry tomato
with shredded organic yellow and orange carrot
drizzled with balsamic vinaigrette

or

Baby Spinach Salad

tender baby spinach, apple smoke bacon bits,
diced hardboiled egg, sliced button mushroom
drizzled with hot bacon dressing

Entrée

Chicken Roulade

stuffed with artichoke hearts, wild mushrooms,
sundried tomatoes with a creamy tarragon sauce
wild rice and grilled vegetable

Ribeye Steak

12oz angus reserve ribeye
red skin mashed potatoes and grilled vegetables

Colossal Stuffed Shrimp

Sautéed tiger shrimp stuffed with lump crab filling
wild rice and grilled vegetables

Blackened Salmon

wild north atlantic salmon
wild rice and grilled vegetable

Desserts

white chocolate raspberry cheesecake
lemon berry mascarpone cake