

# Valentine's Day 2018

2pm-8:30pm February 14<sup>th</sup>

\$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 with caramelized 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