

# Valentine's day

## 4-COURSE DINNER FOR TWO

February 11<sup>TH</sup>-14<sup>TH</sup> / \$55.99

**Dinner Includes:** Choice of an Appetizer, Soup or Salad, Two Entrees, and a Sweet Dessert to Share. *No Substitutions Please*

### APPETIZERS *Choose One*

**Saganaki** The flaming cheese

**Grilled Cajun Shrimp** over fresh greens & pita chips

**Stuffed Mushrooms** with crab meat imperial and hollandaise

**Fried Calamari** with garlic bread, cocktail sauce and Lemon

### SOUP OR SALAD *Choose Two*

**Chicken Avgolemono Soup or French Onion Soup** baked with mozzarella add \$.75

**House Salad** with choice of dressing. (*Greek or Caesar add \$2.99*)

### ENTREÉS *Choose Two*

**Choice New York Strip Steak** 12 oz.

**Prime Rib** 11oz. (It's really, really juicy)

**Filét Brochette** Filét medallions on a skewer with fresh vegetables

**Porterhouse Pork Chop** 14oz.

**Sautéed Chicken Oscar**

**Seafood Sinatra Linguine**

**Fresh Tilapia or Grecian Style Salmon**

Broiled, blackened, Parmesan crusted or with spinach and bleu cheese

### DESSERT *Choose One*

**NY Style Cheesecake** with fresh strawberries

**Warm Brownie Treat** chocolate brownie with vanilla ice cream, chocolate sauce, and whipped cream

# Valentine's day Specials

## **Soup of the Day**

Chicken Avgolemono

French Onion

## **Drink Specials**

Mai Tais \$6.99

French Martinis \$7.75

Be Mine Martini

Absolut Vanilla, White  
Chocolate Godiva,  
Strawberry, French Kiss  
and a splash  
of cream \$7.75

## *Appetizers*

### **Stuffed Mushroom Caps**

Stuffed with Crabmeat Imperial and topped with Hollandaise Sauce \$7.99

### **Cajun Shrimp**

Fresh Cajun Shrimp over spring greens. With Homemade Roasted Red Pepper Sauce and Pita Chips. \$9.49

## *Entrees*

*All specials served with choice of soup or salad, potato or rice, fresh vegetable, rolls and butter.*

### **Roasted Prime Rib of Beef** 11 oz. \$23.99 / 14 oz. \$26.99

Served with roasted garlic mashed potatoes and fresh vegetable.  
Add sautéed mushrooms \$.99

### **Filét Brochette**

Succulent Filét Medallions with fresh vegetables broiled on a skewer.  
Served with Garlic Bread. \$17.99

### **Chicken Oscar**

Sautéed 8 oz. Chicken Breast topped with Asparagus, Crabmeat and Hollandaise Sauce. Served with rice pilaf and fresh vegetable. \$15.99

### **Seafood Sinatra**

Sautéed Scallops, Shrimp and Crabmeat with linguine pasta in a tomato-Parmesan cream sauce. Served with Garlic Bread. *No side choice.* \$16.99

### **Fresh Tilapia**

Prepared: Broiled, Blackened, Parmesan Crusted, or with Spinach and Bleu Cheese. Served with rice pilaf and fresh vegetable. \$15.99

### **Norwegian Salmon**

Prepared: Grecian Style - with fresh tomato, feta cheese, and extra virgin olive oil, Broiled, Blackened, Parmesan Crusted, or with Spinach and Bleu Cheese. Served with rice pilaf and fresh vegetable. \$17.99

## *Desserts*

**Death By Chocolate** (*gluten free*), **Turtle Cookie Dough Ice Cream Pie**, **Carrot Cake**, **New York Style Cheesecake** with fresh strawberries