

# Valentine's day

## 4-COURSE DINNER FOR TWO

February 14, 15, 16 / \$57.99

**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

**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 \$.99

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

### ENTREÉS *Choose Two*

**New York Strip Steak** 12 oz.

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

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

**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 \$8

Be Mine Martini

Absolut Vanilla, White  
Chocolate Godiva,  
Strawberry, French Kiss  
and a splash  
of cream \$8

## Appetizers

**Baked Goat Cheese** Creamy herbed goat cheese baked in savory marinara, with toasted garlic cheesy pita bread. \$8.99

**Bavarian Pretzel Bites** Freshly baked pretzels, salted and served with bier cheese sauce and Dusseldorf Mustard. \$8.99

**Saganaki...The flaming cheese** Flaming Fontinella cheese lit with brandy. Served with pita and lemon. \$8.49

## Entree's

*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. \$18.99

### Chicken Oscar

Sautéed 8 oz. Chicken Breast with panko breadcrumbs 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 Cheesecake**, **Carrot Cake**,  
**New York Style Cheesecake** with strawberries