

VALENTINE'S MENU

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APPETIZERS

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Whole-Wheat Garlic Bread 2.75

Lobster Bisque 11

Seafood Salad 14

shrimp, calamari, & crabmeat
over arugula, asparagus, & endive
with lemon olive oil vinaigrette

Roasted Peppers & Goat Cheese 13

over mixed greens, balsamic vinaigrette

Tuscan Salad 9

red & white beans, red onion, tomatoes
& crushed cashews

Buffalo Mozzarella Salad 14

layers of Beefsteak & Brandywine
tomatoes, buffalo mozzarella cheese
wrapped in prosciutto

Caesar Salad 9.25

served with our home-made croutons

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Hawaiian Butterfish 29

topped with caramelized leeks, in a citrus beurre blanc

Shrimp & Scallops Verde 27

over pappardelle pasta, mixed greens, sliced garlic & oil

Salmon 26

vermouth-dill cream sauce

Zucchini Crusted Crab Cake 31

citrus beurre blanc

Lobster FraDiavolo 30

served over a bed of linguine, with a spicy marinara

Eggplant Parmigiano 23

layers of thinly sliced eggplant in our house red sauce and parmigiano cheese

Seafood Lasagna 29

shrimp, scallops, lobster and crabmeat, layered with portabella mushrooms
in a pink vodka sauce

Francisco's Lasagna 21

layers of pasta, ricotta cheese & Bolognese flavored with porcini mushrooms
& smoked bacon topped with mozzarella cheese & our red sauce

Chicken Oscar 23

topped with crabmeat & asparagus, and hollandaise sauce

Chicken Florentino 21.5

boneless chicken breast in herbed whole wheat bread crumbs, sautéed in olive oil,
topped with plum tomatoes, basil & fontina cheese

Bacon-Wrapped Filet Mignon 33

shallots & gorgonzola cream sauce

Crispy Skin Duck Breast 29

raspberry demi glace, accompanied with bok choy

Stuffed Veal Chop 35

pan-seared, stuffed with prosciutto, mozzarella and basil, with a mushroom demi-glaze

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ADDITIONAL ITEMS

Soft Drinks & Sparkling Juices 3.00

Sparkling or Spring Bottled Water 5.50

Coffee & Hot Tea 3.00

Cappuccino 5.00 **Espresso** 4.00