

ROMANCE BOWTIE

I feel love in the air!!! February the time of year, where cupid shoots his arrow, to that special one that makes you smile and leaves butterflies in your stomach. Not only with the touch, love and affection. Let us make love to your tastebuds, with a selection of food that is pleasing to the eye, and satisfying to the soul. Don't just pick and choose, have it all from appetizers to desserts. So, enjoy this night, and make it a night to remember, because love conquers all, and this menu will overwhelm every one of your taste buds!!!





Apps and Soup

Roasted Bell Pepper and Tomato Soup

Smoky roasted red peppers blended with tomatoes and a touch of cream for a vibrant, flavorful dish.

\$7.00

Trio Appetizer Platter

A perfect combination of sweet and savory, Strawberry Bruschetta: crisp toasted baguette slices topped with creamy goat cheese, fresh strawberries, and a drizzle of honey balsamic glaze. A sweet and savory delight! Crab Stuffed Mushroom: button mushrooms filled, with lump crab, cream cheese, and breadcrumbs. Skewers Caprese: cherry tomatoes, fresh mozzarella, and basil drizzled with balsamic glaze.

\$9.50

Salad

Strawberry Spinach Salad with Grilled Chicken

Fresh baby spinach, sweet strawberries, grilled chicken, feta, and toasted almonds, finished with a tangy balsamic honey dressing. Light and flavorful!

\$14.00

Dessert

Lemon Cake with Raspberry Filling

A moist lemon cake layered with tangy raspberry filling, finished with a creamy white chocolate frosting.

\$7.00

Cream Brulé

Rich and creamy vanilla custard topped with a caramelized sugar crust.

\$6.00

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if you or anyone in your party has a food allergy or dietary restriction, as all ingredients may not be listed on the menu."





Main course

Chicken Cordon Bleu

Breaded chicken breast stuffed with ham and Swiss cheese, served with a creamy Dijon sauce.

\$20.00

Pork Wellington

Tender Pork tenderloin wrapped in prosciutto and puff pastry, served with a bourbon reduction.

\$25.00

Seafood Risotto

Comes with one side

Creamy risotto with scallops, shrimp, calamari, mussels, clams, and a hint of parmesan cheese.

\$22.00

Vegetables

Asparagus (Garlic Butter)

Tender asparagus spears sautéed in rich garlic butter, finished with a touch of sea salt.

\$3.50

Roasted Vegetables

A colorful medley of seasonal vegetables, roasted to perfection with olive oil & herbs.

\$3.50

Starches

Risotto

Creamy Arborio rice slow-cooked with parmesan cheese and a touch of white wine, offering a rich and velvety flavor.

\$3.50

Loaded Mashed Potatoes w/bacon, broccoli and cheese

Fluffy mashed potatoes topped with crispy bacon, melted cheese, and a garnish of fresh broccoli for a comforting and indulgent side.

\$3.50

