

Happy Valentine's Day 2024

\$65 Per/Person

1st Course

Soup of The Moment

Tomato Basil

New England Clam Chowder*

Tender clams highlight this house specialty

House Salad

Fresh & crisp served with your choice of homemade dressings

Shrimp Cocktail*

Slow poached & chilled served with lemon & cocktail sauce

Sweetheart Napoleon*

Puff pastry w/scallops, shrimp, mushrooms & asparagus over a pink beurre blanc

Main Course

Mount Hope Seafood*

With Lobster, shrimp, scallops tarragon & scallions sautéed in a wine cream sauce served over a puff pastry

Baked Stuffed Shrimp*

With our signature seafood stuffing & lobster sauce

Filet Mignon*

Grilled filet mignon served with béarnaise sauce & fried shallot rings

Baked Stuffed 1/2 Lobster*

With our signature seafood stuffing & drawn butter

Pesto Crusted Salmon*

Served with a lemon beurre blanc

Caribbean Pork Loin

With "Jerk" Spices, crumbled blue cheese & raspberry demi

Seafood Pasta*

With garlic, shrimp, scallops & lobster over penne pasta with a spicy pink pepper vodka sauce

Slow Roasted Prime Rib*

Slow Roasted with a garlic & thyme au jus

Veal Madeira*

Skillet seared veal with mushrooms, black cherries & a madeira demi glaze

Chicken Nanaquacket*

Sautéed breast of chicken with apples, julienne of celery, lingonberries, chopped walnuts & apple brandy

Veal Oscar*

Pan fried breaded milk fed veal cutlet served with grilled asparagus, crabmeat & béarnaise sauce

Grilled Domestic Lamb Chops*

Grilled domestic lamb chops served with a Maitre d' butter

Artichoke & Fontina Ravioli

With a pesto cream sauce & grilled shrimp

Roasted Split Duckling*

With blueberries, raspberries & a hoisin glaze

Dessert

Beignets, Chocolate Torte, Key Lime Pie, Toffee Pudding or Carrot cake

All Entrees are served with choice of vegetable & starch

**Consuming undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform server of any allergies in your party*