



sweetheart dinner

appetizers

SOUTHERN ROCKEFELLER OYSTERS

Roasted with Collard Greens, Country Ham & Smoked Gouda

JUMBO CRABTINI

Jumbo Lump Crab Salad served with Chesapeake Aoli, Wye River seasoning

soup or salad

ROASTED BEET + CITRUS SALAD

LOBSTER BISQUE

entrées

MAJESTIC ANGUS FILET Cracked Pepper Crusted 8 oz. Filet, Peruvian Potato Truffle Mashed Potatoes, Roasted Brocollini, Wild Mushroom Brandy jus

TARRAGON DILL RUBBED SEABASS Lemon Leek Cream Sauce, Wild Rice Pilaf, Braised Heirloom Carrots

CHICKEN FRANCESE Frenched Chicken Breast Battered & Pan-fried, Mashed Potatoes, Zucchini Squash Medley

PORK OSSO BUCCO Roasted Yukon Gold Potatoes, Roasted Mushrooms, Brown Tomato Gravy

desserts

FLOURLESS CHOCOLATE TORTE

VANILLA BEAN CRÈME BRÛLÉE

chocolate dipped strawberries

FRIDAY, FEBRUARY 14TH • 5-9 P.M.

\$79 MEMBERS • \$89 NON-MEMBERS

PRICED PER PERSON. LAST RESERVATION AT 8:30 P.M.

LIVE MUSIC WITH ANNIE AKINS • 6-9 P.M.