



3-course Prix Fixe Valentine's Day Menu

\$75 per person (includes a gift for the ladies) ^{plus tax & tip}

Appetizer - Choose one

Distillery New England Clam Chowder

Sesame Seed Crusted Yellow Fin Tuna

seared and complemented with pickled ginger, shaved cucumber, daikon sprouts and wasabi aioli

Kale and Quinoa Salad

lightly tossed in our house-made lemon dijon vinaigrette, with roasted macadamia nuts and dried cranberries, topped with feta cheese

Prawn Cocktail

served with a horseradish cocktail sauce

Beer Battered Artichoke Hearts

Anchor Steam® battered hearts served with house-made buttermilk ranch dressing

Entrée - Choose one

Chicken Saltimbocca

pan-grilled chicken topped with prosciutto and mozzarella cheese crisped in the broiler, served over linguine in a garlic, white wine sauce and garnished with fried sage and capers

Char-grilled Skirt Steak

buttery mashed potatoes stacked with an 8oz. sliced skirt steak, sautéed spinach and buttermilk onion rings, finished with a creamy blue cheese sauce and a touch of chimichurri

Blackened Mahi Mahi

*Mahi Mahi pressed with Cajun blackening spices, then grilled on the flat-grill, topped with a honey teriyaki glaze and finished with a fresh pineapple salsa.
Served with wild rice and sautéed asparagus with a hint of lemon*

Linguine Di Mare

fresh prawns, manila clams, cherry-wood smoked bacon and peas simmered together with fresh basil and tomatoes in a garlic, butter, white wine sauce

Pesto Stuffed Salmon

*baked in the oven and topped with a parmesan cheese and panko bread crumb crust.
Served with wild rice and sautéed asparagus with a hint of lemon*

8oz. Center Cut Filet Mignon

*pan-seared and drizzled with a sweet Cabernet-pomegranate reduction
served alongside buttery mashed potatoes and sautéed broccolini*

Wild Mushroom Ravioli

ravioli stuffed with wild mushrooms, ricotta, and parmesan cheese. Cooked in a tomato cream sauce and finished with basil, shaved parmesan cheese and a sprinkling of pine nuts

Dessert - Choose one

Chocolate Fudge Cake -- Lemon Meringue Pie -- Raspberry and Mango Cheesecake