



Valentines Weekend 2019

Appetizers

- New! Stuffed Artichoke Hearts** (2) Stuffed with seafood and finished in a beurre blanc sauce. 17
- New! Herbed Goat cheese** Baked in Marinara and served with sliced focaccia bread. 11
- Crispy Shrimp Kataifi** (3) Jumbo shrimp wrapped in shredded Filo dough and wood oven baked. Served with a small salad. 17
- Grilled Octopus** Finished with lemon & olive oil. 17
- Fried Oysters** Breaded in-house and served with marinara 18
- Mezza Trio** A sampling of our Baba Ganush, Roasted Red Pepper Humus and our original Humus; Served with pita. 12
- Poached Pear Salad** Field greens, toasted pecans, dried cranberries, blue cheese & fresh poached pears; with Balsamic Vinaigrette. 12
- Roasted Red Pepper Humus** Our newest Humus blended with a touch of Feta. Served with pita. 9
- Buffalo Cauliflower** *Spicy!* Fresh Cauliflower, buffalo sauce, scallions & Blue cheese dressing. 8
- Mussels Poblanos** Fresh PEI Mussels steeped in Poblano Verde sauce spiced with Chorizo. 16

Main Courses

- Seafood Risotto** Crab, shrimp and Scallops finished in a blush sauce. 32
- Lamb Shank** Long roasted and served with roasted potatoes and brussels sprouts. 30
- Veal Valentino** Tender veal in vodka sauce topped with Jumbo Shrimp over penne pasta. 30
- Moroccan Stew** Chicken breast steeped with carrots, potatoes, & kalamata olives, Moroccan lemon and saffron. Served in a tagine. 22
- Crab Cakes with Lobster mashed potatoes** Breaded in house and served with Lobster Mashed potatoes & Brussels Sprouts. 33
- Chicken Shawarma** Thinly sliced chicken breast prepared shawarma style; served with rice and a chopped Israeli salad. 19
- Veal Pappardelle** finished in a delicious cream sauce laced with wild mushrooms. 28

Sharing? We will happily provide an extra plate. If you would like your dish split in the kitchen there is a \$2 charge