

Valentines 2012 Menu

APPETIZERS & SPECIALTY SALADS

Half Dozen Wellfleet oysters* 12

Cocktail sauce, shallot vinaigrette

Crunchy calamari 9

With club café sweet & sour

Wild mushroom in phyllo dough 9

Ricotta, & chives over demi cream sauce

Roasted corn salad 8

Mixed greens, dried cherries, crispy bacon, tomato, white balsamic

Seafood cocktail 14.50

Lobster, shrimp & scallops served in a martini glass with a passion fruit dressing

Spinach salad 9.50

Feta, dried cranberries & house vinaigrette

Dinner Entrees

Caramelized sea scallops 21.50

Over a butternut squash risotto with an amaretto cream sauce

Grilled filet mignon Oscar* 26.00

Ten ounce filet mignon, served with grilled asparagus, lump crab meat, mashed potatoes & béarnaise sauce

Australian rack of lamb* 26.00

Marinated in whole grain mustard, with a green pepper corn demi-glace, grilled asparagus and potato gratin

Lazy man's lobster Newburg 23.50

Six ounces of fresh Maine lobster prepared with fresh cream and Madeira wine, with baked potato & and steamed vegetable

Vegetable risotto 16.95 (v)

asparagus, zucchini, snow peas, diced tomato, mushroom, onion and grated parmesan

12 ounce NY Strip* 18.50

Port wine sauce, mashed potatoes & spinach

Truffle whipped potatoes, sautéed spinach, with a tomato confit

Half roasted chicken 16.95

Served with sweet potato puree, steamed vegetables

12 ounce pork chop* 18.25

Roasted tomato relish & sautéed Brussels sprouts

Seafood risotto 21.00

Lobster, scallops mussels, mushrooms summer peas and mascarpone

Pan seared salmon filet 18.25

Roasted fennel with orange & tarragon, pomegranate sauce, jasmine rice and snow peas



Please note: Before placing your order PLEASE inform your server if a person in your party has a food allergy.

*** noted items may be raw or undercooked and as a result, may increase the risk of food borne illness**