



## *Valentine's Celebration Menu*

Enjoy a Shared Appetizer  
Soup or Salad  
an Entrée  
A Shared Dessert  
&  
A Gruet Brut Sparkling Wine Toast (89 Wine Spectator )  
with Fresh Florida Strawberries

\$55 per person  
\$60 for Filet Mignon or Roasted Double Quail  
\$65 for 9 oz Maine Lobster Tail

### *Share an Appetizer*

**Chipotle Spiced & Grilled Shrimp**  
with horseradish tomato dipping sauce

**Tuscan Ciabatta Bruschetta**  
Grilled ciabatta bread with chèvre, tapenade, roasted red peppers & pesto

**Crispy Fried Oysters**  
with a citrus parsley dipping sauce

**Haricots Vert 'Fries**  
with a lemon parsley aioli

### *Soup or Salad*

**New England Seafood Chowder**  
with scallops, shrimp and crab

**Bistro Salad**  
crisp greens, grape tomatoes, cucumbers, red onion, croutons, feta & our bistro vinaigrette

**Classic Caesar Salad**  
with garlicky croutons and shaved Parmesan reggiano

**Blue Caesar Salad**  
our Classic Caesar with Roquefort blue cheese

**Spinach Salad**  
with goat cheese, pine nuts, roasted red peppers, brandy bacon & wild mushrooms  
with balsamic vinaigrette and pecorino



## *Entrées*

### **Roasted Double Quail**

with Gorgonzola, walnut and shiitake mushroom stuffing and sage gravy,  
served with Bistro mashed potatoes, braised red cabbage and apples and haricots verts

### **9 oz. Maine Lobster Tail**

classically prepared with a butter garlic dipping sauce, served with saffron orzo and wilted spinach  
Add 4 oz All Natural Certified Angus Filet Mignon +\$15

### **Bourbon Molasses Porterhouse Pork Chop**

16 oz. double-cut, marinated and grilled chop & gingered cranberry applesauce and sweet potatoes

### **Grilled Wild Salmon & Basil Shrimp**

marinated in a ginger, soy sauce, wilted spinach and mashed potatoes

### **Bistro Backfin Crabcake, Pan Seared Sea Scallops & Basil Shrimp**

with a lemon parsley aioli

### **Grilled All Natural Certified 6 oz Filet Mignon**

with a cabernet demi glace

or

**4 oz Filet Mignon with 2 Pan Seared Sea Scallops or 3 Tempura Shrimp**

### **Chicken Saltimbocca**

Crispy pan fried organic chicken breast with prosciutto, Swiss cheese, Portobello mushroom and an ancho sage sauce, served with wilted spinach & mashed potatoes

### **Grilled Certified Black Angus Ribeye**

with garlicky herb butter and Bistro onion rings

### **Grilled Portobello Mushroom 'Filet'**

served with goat cheese, wilted spinach, roasted red peppers, and mashed potatoes

All entrees served with haricots vert and mashed potatoes, unless noted otherwise.

## *Share a Dessert*

**Fresh Florida Strawberries** dipped in Belgium Chocolate

### **Crème Brulee**

a vanilla bean custard topped with a hard caramel topping (gluten free)  
with or without **Fresh Florida Strawberries**

### **Black Walnut Crusted Cheesecake**

with or without **Fresh Florida Strawberries**

### **Chocolate Decadence**

Two Belgium chocolate torts with praline in between, covered in  
a warm dark Ganache served with our homemade caramel sauce and vanilla bean ice cream

or

**Chocolate Decadence and Fresh Florida Strawberries**

### **Chocolate or Strawberry Sundae**

Vanilla bean ice cream and your choice of homemade warm dark Ganache or strawberries  
topped with walnuts and whipped cream