

David's Valentines Menu

Sunday February 14, 2010

(Choose one from each of the three categories)

Starters

Manhattan Clam Chowder

For those who prefer a delightful alternative to the traditional cream base chowder.

Spinach Salad

Baby spinach, bacon bits, roasted almonds, cherry tomatoes, sliced mushrooms, topped with feta cheese and poppy seed dressing

Escargot Vol-au Vent

Pan seared escargot, sautéed in a mushroom port demi-glaze, served in a puff pastry shell

Entrees

Beef Tenderloin

6oz beef tenderloin with peppercorn brandy cream sauce, served with roast potato
32.95

Pork Medallions

Seasoned, pan seared and served with an apple buttery wine sauce and scalloped potato
25.95

Chicken Abrozzo

Boneless chicken breast, stuffed with mixture of smoked gouda, montrey jack and parmesan cheeses, onions and herbs topped with a creamy Marsala wine sauce, served with scalloped potato \$27.95

12 oz New York Strip

Premium quality AAA Sterling Silver Beef, dry aged for maximum flavour.
Served with roast potato \$33.95

Cannelloni Veniza

A homemade three cheese and spinach cannelloni baked with mozzarella cheese and topped with a butternut squash cream sauce served with garlic bread stick \$ 23.95

Tilapia Averro

Baked filet of Tilapia topped with a spinach pecan pesto and served with rice pilaf
26.95

Dessert

Crème Brulee Chocolate Mousse Apple Crisp al a Mode

Beverage

Coffee or Tea

Prices exclude applicable taxes & Gratuity - Quantities Limited

