

*Valentine's Day 2008  
Menu One*

*\$55.00 per person\**

*Choose One Appetizer*

*Jumbo Wild Caught Shrimp Cocktail  
Grilled Portabello Mushroom with corn meal crusted goat cheese  
Warm Spinach & Artichoke Dip with Seasoned Pasta Chips*

*Choose one Soup or Salad*

*Classic Caesar  
Mixed Greens  
Iceberg Wedge with Blue cheese, Tomato and Crumbled Bacon  
Scott's Famous New England Style Clam Chowder*

*Choose one Entree*

*Macadamia Nut Crusted Mahi Mahi  
8 oz Filet Oscar with crab meat and béarnaise  
Grilled Chicken Mediterranean*

*Choose one Dessert*

*Chocolate Ganache  
Crème Brûlée Cheese Cake  
Lemon Cake with Blueberry Compote  
Warm Bread Pudding*

*\*Total does not include tax or gratuity  
Thank you for your patronage*

*Valentine's Day 2008  
Menu Two*

*\$70.00 per person\**

*Choose One Appetizer*

*Flash Fried Softshell Crab with Spicy Remoulade Sauce  
Carpaccio of Beef Tenderloin  
Twin Fried Lobster Tails with Honey Mustard Sauce*

*Choose one Soup or Salad*

*Hearts of Romaine with Classic Caesar Dressing and Thin Onion Rings  
Field Greens with Red wine Vinaigrette and Dried Cranberries  
Iceberg Wedge with Blue cheese, Tomato and Crumbled Bacon  
Scott's Famous New England Style Clam Chowder*

*Choose one Entree*

*Classic Surf and Turf - 6 oz Premium Filet and 6 Oz Lobster Tail  
2 Jumbo Lump Crab Cakes over fettuccine with a red pepper burre blanc  
Fontina and Sun-dried Tomato stuffed, bone-in Veal Chop*

*Choose one Dessert*

*Chocolate Ganache  
Crème Brulè Cheese Cake  
Lemon Cake with Blueberry Compote  
Warm Bread Pudding*

*\*Total does not include tax or gratuity  
Thank you for your patronage  
Guests selecting Menu 2 may choose any item from Menu 1 or 2*