

Valentine's Day Menu

Appetizers

Scallops & Shrimp Wrapped in Bacon	\$ 9.95	Crabmeat Stuffed Mushrooms	\$ 8.95
Steamed Clams w/Drawn Butter	\$ 7.95	Crab Corn Chowder (cup)	\$ 3.95
Crock of French Onion Soup \$ 5.00			

Broiled Seafood Combination \$27
Crab Cake, 5 Steamed Clams, 5 Shrimp, Broiled Haddock & Sea Scallops

Surf & Turf (Cold Water 8oz Lobster Tail & 8 oz Filet Mignon) \$39

Prime Rib Au Jus(slow roasted to perfection) Queen(20 oz) \$24
King (32oz) \$36

8 oz Filet Mignon Stuffed w/Lump Crabmeat topped w/ Hollandaise \$33

Entrees

Seafood Trio – Broiled Scallops, Shrimp, and Crab Cake \$22

8 oz Cold Water Lobster Tail w/ drawn butter \$25
Stuffed Lobster Tail with Crab Meat \$30

8 oz Filet Mignon (Melts in your mouth. Topped w/Sauteed mushrooms) \$23

6 oz Filet Mignon w/Crabcake & Shrimp(topped w/ Hollandaise) \$25
w/Stuffed Mushrooms (topped w/ Hollandaise) \$22

Delmonico Steak (12 oz) Char-Broiled topped with Sautéed Mushrooms \$22

Pan Seared Large Dry Sea Scallops (Finished with a Madeira Wine Cream Sauce) \$23

Broiled Crab Cakes (Penn Werner's Famous Lump Crab Mixture) \$23

Chicken Michelle (Tender Chicken, Crab meat, scallops, and shrimp wrapped in filo dough and topped with hollandaise sauce) \$23

Broiled Large Sea Scallops Also available freshly breaded and deep-fried. \$24

The Oscar (Lump Crab sautéed with asparagus, fresh squeezed lemon juice, garlic, white wine, and Hollandaise Sauce. \$23 (Chicken) \$32 (Filet of Beef Medallions)

Chicken Cordon Bleu—(Ham, Swiss Cheese and Hollandaise Sauce) \$16

Asiago Chicken- (Fresh Mushrooms, Spinach, Asiago Cheese in a Mediera Cream Sauce) \$16

Fettuccini Alfredo (Creamy Alfredo Sauce) Served with Salad and Garlic Bread \$15
Add Sauteed Chicken (\$3) or Sauteed Shrimp (\$4)

Vegetables: House Salad & Caesar Salad, PA Dutch Filling, Baked Stuffed Potato, Baked Potato, Fresh-Cut French Fries, Seasoned Corn, California Blend of Vegetables, Pickled Beets, Cole Slaw, and Pepper Cabbage