

Available on February 14, 15, and 16th

Couples Menu

\$76. Per Couple

Does not include tax and gratuity

Includes two Glasses of Wine

Appetizer

Choose one to share

Shrimp Cocktail	Feta, Tomato and Olive Crostini
Baked Cheese & Crackers	Old Bay Truffle Cheese Chips

Entrées

Choose Two

Chicken Moscatel

Sautéed with mushrooms sweet peppers and garlic then simmered in a sherry parmesan cheese sauce

Veal Corazon

Tender slices of veal sautéed with bacon, blue cheese and fresh rosemary then finished in a mushroom brown sauce

Seafood Imperial

Shrimp scallops and crabmeat baked in our cheesy imperial sauce

Sweet Potato Gnocchi

Brown butter, spinach, sundried tomatoes, mushrooms and a cranberry gasrtique

Petite Filet and Grilled Shrimp

Flat Iron Steak

Steak seasoned then topped with onion rings

Includes au gratin potatoes, sautéed brussel sprouts rolls and whipped butter

Dessert

Choose two

Triple Chocolate Cake Strawberry Cake or Chocolate Mousse

NO Substations on Couples Menu

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Appetizers

French Onion soup .

Cup Crock

Chesapeake Fisherman's

Cup Crock

Crab Mac & Cheese Balls

Breaded Flash fried paired with Sriracha
ketchup

Calamari

Tossed with banana peppers, garlic and red
wine vinegar reduction

Stuffed Mushrooms

Classic crab stuffed silver dollar mushrooms

Cowboy Steak

18 oz, bone in rib eye, cowboy steak, cut from upper two thirds of all Angus beef, seasoned, grilled and topped with onion rings or mushrooms

Crab Sauté

Jumbo lump crab meat simply sautéed in brown butter

Chicken Valentino

Boneless breast of chicken filled with basil pesto , roasted sweet peppers, mozzarella cheese baked and presented over red wine marinara sauce

Filet Oscar

Medallions of filet mignon grilled to order, and topped with sautéed mushrooms, asparagus, jumbo lump crabmeat

Veal and Crab Sauté

Veal tenderloin sautéed with mushrooms, Jumbo lump crab meat, finished with a demi-glace

Baltimore Pasta

Shrimp, scallops, steamed crabmeat, clams,
Fettuccini, Old bay butter

Crab Cakes

Traditional house recipe
One . Two

*B&W Salmon

Fresh fillet of salmon broiled with teriyaki sauce, topped with black and white sesame seeds, and presented over white rice

Lobster Tail

9 oz Brazilian lobster tail broiled to order, then served with drawn butter
Add classic Galen Hall crab imperial