

V
A
L
E
N
T
I
N
E
S
D
A
Y
♥

Couples Menu

\$76. Per Couple

Does not include tax and gratuity

Includes two Glasses of Wine

Appetizer

Choose one to share

Shrimp Cocktail
Baked Cheese & Crackers

Feta, Tomato and Olive Crostini
Crispy Vegetable Spring Rolls

Entrées

Choose Two

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

Petite Filet and Grilled Shrimp

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

Dessert

Choose two

Triple Chocolate, Cake Strawberry Cake or Chocolate Mousse

NO Substitutions on Couples Menu

Appetizers

French Onion soup .

Cup 5. Crock 6.

Chesapeake Fisherman's

Cup 6. Crock 7.

Seafood Perogies

Cheese filled Perogies sautéed with bacon, shrimp and crab meat then finished in a light cheese sauce 9.

Calamari

Tossed with banana peppers, garlic and red wine vinegar reduction 8.

Stuffed Mushrooms

Classic crab stuffed silver dollar mushrooms 10

Prime Rib

Slow roasted, 16 oz. cut with au jus. 32

Crab Sauté

Jumbo lump crab meat simply sautéed in brown butter 29.

Chicken Valentino

Boneless breast of chicken filled with basil pesto , roasted sweet peppers, mozzarella cheese baked and presented over red wine marinara sauce 22.

Filet Oscar

Medallions of filet mignon grilled to order, and topped with sautéed mushrooms, asparagus, jumbo lump crabmeat 32

Veal and Crab Sauté

Veal tenderloin sautéed with mushrooms, Jumbo lump crab meat, finished with a demi-glace 26.

Baltimore Pasta

Shrimp, scallops, steamed crabmeat, clams, Fettuccini, Old bay butter 24.

Crab Cakes

Traditional house recipe
One20 . Two 26.

*B&W Salmon

Fresh fillet of salmon broiled with teriyaki sauce, topped with black and white sesame seeds, and presented over white rice 24.

Lobster Tail

8 oz Brazilian lobster tail broiled to order, then served with drawn butter 35
Add classic Galen Hall crab imperial 6.