



Valentines

MENU

\$60++ per person



STARTERS

Grilled Goat Cheese

with hot honey, pink peppercorn, roasted grapes, and pecans

Scallion Pancake Quesadilla

with spinach, artichoke hearts, prosciutto ham, cheese and dipping sauce

Honey-Coffee BBQ Bacon Wrapped Shrimp

juicy shrimp are wrapped in crispy bacon and glazed with a rich sauce combining the sweet notes of honey, the bold flavor of barbecue, and a subtle depth from coffee

SOUP & SALAD

Classic Caesar Salad

Chilled Romaine, Seasoned Croutons, Cherry Tomatoes and Aged Parmigiano-Reggiano, with a Caesar Dressing

The Lodge Salad

Field Greens with Dried Cranberries, Feta Cheese, Candied Pecans and Cherry Tomatoes

Clam Chowder

sea clams, buttery potatoes, and onions, all simmered together in a rich, creamy broth

MAIN COURSE

Pomegranate Salmon and Scallops

Salmon marinated and baked with spicy seared scallops on sauteed herb and vegetable slaw with orange vinaigrette

Roasted Strawberry Bacon Wrapped Pork Tenderloin

Roasted pork tenderloin wrapped in bacon served on wilted spinach with roasted strawberry merlot sauce

Coco Spiced Ribeye With Red Wine Chocolate Sauce

Seasoned ribeye chargrilled served on a red wine chocolate sauce

Marry Me Airline Chicken Breast Pasta

Marinated and oven roasted airline chicken breast served on bowtie pasta in a rich creamy sauce with red wine, asparagus, sundried tomato, fresh basil, and garlic. Served with Garlic Bread

SIDES

Starch Choice

*Garlic Mashed Potatos
Roasted Vegetable Basil Risotto*

Vegetable Choice

*Broccoli
Asparagus*

DESSERT

White Chocolate Raspberry Cheesecake

layered cheesecake with white chocolate and raspberry

Hazelnut Chocolate Pot de Creme

A French-style custard dessert that combines the deep, indulgent flavor of chocolate with the sweet, nutty taste of hazelnuts with a hint of strawberry

