

The Venue

Valentine's Day Menu

HORS d OEUVRES CHOICE OF ONE

Shrimp Cocktail, Truffel Fries, Wild Mushroom Boat

SALAD OR SOUP CHOICE

Caprese Salad or Cream of Asparagus

MAIN COURSE SELECTIONS

TWIN LOBSTER TAILS

Two 6-7 ounce cold water lobster tails, carrots vichy, asparagus, whipped potatoes, clarified butter and lemon.

SURF & TURF

A 5 oz. filet mignon of beef tenderloin, 6-7 oz. cold water lobster tail, whipped potatoes, carrots vichy, asparagus, lemon, clarified butter and demi glaze.

CHILEAN SEABASS

Pan-seared mushroom dusted sea bass, barley risotto, roasted broccoli with a light madeira demi.

SHERRY CHICKEN

Sauteed chicken medallions, mushrooms, shallots, garlic, ricotta stuffed gnocchi in a cream sherry sauce.

VENUE FAMOUS CRAB CAKES (2) (GLUTEN-FREE)

Colossal, jumbo lump crab meat, asparagus, roasted fingerling potatoes and sauce moutard.

10 OUNCE FILET MIGNON

House whipped potatoes, carrots vichy, asparagus and demi glaze.

CHOICE OF DESERT

Your Server will announce available options

The Venue offers these wonderful dining options

For 99.00 per person

Your Server will add taxes and a 20% tip to your check

Thank You for choosing The Venue Restaurant

CONSUMER ADVISORY: Consumption of under-cooked meat, poultry, eggs, or seafood may increase risk of food-borne illnesses. Alert your server if you have special dietary requirements.