



# VALENTINES DAY

## • SPECIAL A LA CARTE MENU •

### APPS

<b>Applewood Bacon Wrapped Shrimp</b> ..... \$18 melted gruyere & herb butter	<b>Chilled Seafood Sampler</b> ..... \$26 shrimp cocktail, clams & oysters on the 1/2 shell and tuna tartare
<b>PEI Mussels</b> ..... \$18 garlic, wine & light cream or marinara	<b>Sun Dried Tomato Crusted Sea Scallops</b> ..... \$18 over sautéed spinach with fire roasted red pepper aioli
<b>Panko Fried Arancini</b> ..... \$16 sweet Italian sausage, peas, risotto, mozzarella, fra diavolo sauce	<b>Grilled Spanish Octopus</b> ..... \$18 over sweet polenta cake with chickpea & tomato chutney with onion, wine & spiced pepper
<b>Fresh Burrata</b> ..... \$19 over potato gnocchi ala vodka with fresh plum tomatoes, cream & prosciutto	<b>Baked Clams</b> ..... \$16 chopped clams, garlic, wine, bacon & breadcrumbs

### SOUP & SALAD

<b>French Onion Au Gratin</b> ..... \$10	<b>New England Clam Chowder</b> ..... \$11
<b>Jubilee Salad</b> ..... \$14 mixed greens, candied walnuts, dried cranberries, sliced apples, gorgonzola cheese & raspberry vinaigrette	<b>Classic Caesar</b> ..... \$12 chopped romaine, garlic croutons, parmesan

### ENTRÉES

<b>14 oz Prime NY Strip Steak</b> ..... \$54 marinade or plain, potato croquette & asparagus Gorgonzola crust & frizzled onions - <b>additional \$10</b> 8 oz Brazilian lobster tail - <b>additional \$36</b>	<b>Pan Roasted Halibut Fillet</b> ..... \$38 over langostino risotto & topped with lobster beurre blanc
<b>Pan Roasted Chilean Sea Bass</b> ..... \$39 wasabi mashed potatoes & thai basil oil, topped with tri color pepper slaw	<b>8 oz Filet Mignon Au Poivre</b> ..... \$60 potato croquette & asparagus 8 oz Brazilian lobster tail - <b>additional \$36</b>
<b>Shrimp Scampi</b> ..... \$36 over linguini with garlic, white wine, fresh herbs & lemon butter	<b>Baked Salmon</b> ..... \$34 topped with soy ginger glaze & seaweed salad over mashed potato
<b>French Cut Chicken Florentine</b> ..... \$29 spinach, garlic, wine & cream over mashed potatoes	<b>French Cut Veal Chop</b> ..... \$59 wild mushroom & sundried tomato demi, potato croquette & asparagus
	<b>Braised Short Rib</b> ..... \$34 rosemary tomato demi-glaze over mashed potatoes



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• FRIDAY, FEBRUARY 14TH •

**SPECIAL ALA CARTE MENU**

**COMPLIMENTARY CHAMPAGNE COCKTAIL  
FOR THE SPECIAL COUPLE.**



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