

Chef's Creations for Valentine's Week



Small Plates

- **Lentil Soup**.....4.99
- **Lobster Bisque**.....7.99
- **Prosciutto-Wrapped Grilled Asparagus** with sliced tomato & fresh mozzarella..10.99
- **Lobster & Wild Mushroom Risotto** Creamy Arborio rice with sweet Maine lobster, exotic mushrooms, & peas.....14.99
- **Shrimp & Scallops Skillet** Pan-seared shrimp, sea scallops, & a cilantro-lime sauce, with homemade crostini for dipping.....14.99
- **Lollipop Lamb Chops** Fire-grilled rib chops with raspberry balsamic glaze & tempura broccoli..... 14.99
- **Jumbo Lump Crab Cake** on sliced melon, with remoulade sauce & fresh lemon.....13.99

Entrees

- **Sweetheart Salad** Baby field greens with blackened chicken, beets, toasted almonds, goat cheese, oranges, & raspberry champagne vinaigrette.....\$ 13.99
- **Romaine Hearts & Seafood Salad** Long wedges of romaine lettuce, chilled jumbo shrimp & fresh lobster meat, drizzled with white balsamic vinaigrette.....17.99
- **Cobb Style Burger** Our 100% Angus burger piled high with sliced avocado, tomato, lettuce, bacon, crumbled blue cheese, & sliced red onion..... 13.99
- **Four Cheese Pesto Pizza** The Barn's famous thin crust with our secret mix of farm-fresh cheese & homemade basil pesto14.99
- **Mediterranean Salmon** A flavorful filet, simmered with onions, basil, mint, garlic, plum tomatoes, & a light tomato broth, over angel hair pasta.....19.99
- **Roast Half Long Island Duck** With a delectable orange sauce, sweet potato fries, & chef's vegetable23.99
- **Chicken & Lobster Scarpariello** Boneless chicken with sweet lobster meat, vinegar peppers, broccoli, & garlic sautéed in a tangy white balsamic sauce, served over rice.....23.99
- **Shrimp & Lobster Scampi** Sautéed with a scrumptious garlic, lemon, & white wine sauce, over bow tie pasta24.99
- **Filet Mignon Bordelaise** The most tender steak, a rich red wine demiglaze, a homemade potato cake, & fried onions on top.....29.99
- **Surf & Turf** Filet mignon medallion on a garlic croustade, & a succulent broiled lobster tail with traditional drawn butter, mashed potatoes, & sautéed spinach.....36.99

Valentine's Day Decadent Desserts

New York Style Cheesecake A velvety combination of the finest cheeses, freshest creams, & pure vanilla, with fresh strawberries

Chocolate Mousse Layer Cake Moist chocolate cake layers alternating with our rich, creamy chocolate truffle icing swirled with ganache

Homemade Tiramisu Layers of whipped mascarpone, liqueur-laced zabaglione, espresso, & lady fingers

