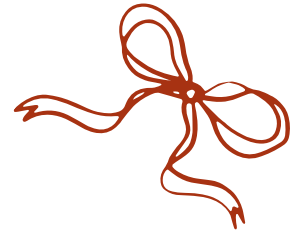
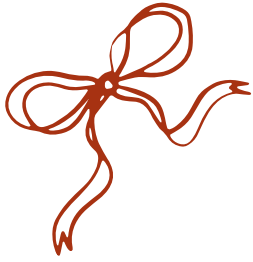


# VALENTINE'S DAY INN THE WOODS



## APPETIZERS

### SHRIMP COCKTAIL

*6 jumbo shrimp served with a house made cocktail sauce and lemon 18*

### MUSSELS

*Pan seared and tossed in butter and garlic with crostini and lemon 22*

### VOL-AU-VENT

*Shredded chicken and scallions in cream cheese over puff pastry with a spicy remoulade and scallions 16*

### BLACKENED AHI TUNA

*Pan seared blackened ahi tuna served over a mango salsa and topped with a spicy remoulade 22*

### HOME-MADE JUMBO ITALIAN MEATBALL

*Fresh basil marinara sauce topped with mozzarella and parmesan cheese 16*

## SALADS

### BLUEBERRY SPINACH FETA

*Blueberries, spinach, feta, pecans all tossed in a raspberry vinaigrette 10*

### HOUSE SALAD

*Spring mix, Tomatoes, carrots, cucumber, red onion, croutons with choice of dressing 8*

### CAESAR SALAD

*Romaine lettuce, shaved parmesan cheese, croutons, caesar dressing 8*

## ENTRÉES

### PAN SEARED SEA BASS

*Roasted redskin potatoes and asparagus with a lemon butter beurre blanc and ponzu sauce 50*

### BEEF WELLINGTON

*Beef tenderloin wrapped in a puff pastry and topped with a red wine reduction sauce with redskin mashed potatoes and asparagus 45*

### SHEPHERD'S PIE

*Ground lamb, carrots, celery, garlic and onion cooked in a red wine gravy topped with mashed potatoes roses and baked to perfection 40*

### MARRY ME CHICKEN & FETTUCCINE

*Pan seared chicken breast cooked in a mushroom cream sauce, topped with fresh herbs and served over fettuccine noodles 38*

### LOBSTER RISOTTO

*5oz lobster tail served over a creamy lobster risotto with a side of asparagus 50*