

VALENTINE'S DAY

MENU

APPETIZERS

GRILLED OCTOPUS \$22

Baby Greens | Olives | Feta |
Tomatoes | Banana Peppers

STUFFED MUSHROOMS \$14

Sausage | Spinach | Mozzarella

BLACK JACK \$20

Filet Mignon Medallions | Gorgonzola Sauce
| Caramelized Onions

LOVERS FRENCH FRIES \$14

Old Bay French Fries | Topped with Crabmeat | Bacon |
Scallions | House Remoulaude

HOMEMADE CRAB CAKE \$19

Lemon Aioli

CHAMPAGNE CURE BACON WRAPPED SCALLOPS \$19

Apple Pomegranate Puree

DRINK SPECIAL

BE MY VALENTINI \$16

Absolute Citron | Triple Sec | Lemon Juice | Simple Syrup |
Strawberry Puree | Rim with a Red Sprinkles / Sugar Combo

ENTREES

BEEF WELLINGTON \$42

Demi | Mashed Potatoes | Vegetables

SURF N TURF \$55

8oz Filet Mignon | 6oz Lobster Tail | Baked Potato | Vegetables

HOMEMADE LOBSTER RAVIOLI \$38

Rock Shrimp | Bisque | Garlic | Topped with Half Lobster Tail

PAN ROASTED SCALLOPS \$45

Orzo | Asparagus | Caper White Wine Sauce

TWIN LOBSTER TAILS \$55

Baked Potato | Vegetables

LOVERS PASTA \$25

Housemade Prosciutto & Provolone Tortellini | Tomatoes |
Cauliflower | Topped with Bacon & Garlic & Herb Bread Crumbs

28OZ PORTERHOUSE STEAK FOR TWO \$68

Baked Potato | Vegetables

SALADS

WINTER SALAD \$16

Butter Lettuce | Poached Pears | Sour Cherries | Candied Walnuts |
Roasted Butternut Squash | Mai Tai Blue Cheese | Pomegranate
Seeds | Maple Cranberry Vinaigrette

Call For Reservations

www.buckhillbrewery.com
908-854-5300

