

VALENTINE'S DAY PREZZO FISSO MENU

February 9-18, 2018

VALENTINE'S DAY THREE COURSE DINNER ... \$45

ANTIPASTI

SELECT ONE - FIRST PLATE

GARDEN SALAD, GREEK SALAD, CAESAR SALAD,
MARYLAND CRAB, CREAM OF CRAB, SEAFOOD
BISQUE, CHICKEN NOODLE, CHILI W/ CHEESE,
FRENCH ONION SOUP

PRIMI

SELECT ONE- SERVED ALONGSIDE MAIN ENTRÉE

STUFFED SHRIMP

Two shrimp over-stuffed with fresh jumbo lump crab cake (fried or broiled). Served with rosemary roasted potatoes and vegetable medley.

ALASKAN SNOW CRAB LEGS

Half pound of steamed Alaskan snow crab legs served with drawn butter and old bay seasoning.

CARIBBEAN SHRIMP ALFREDO

Gulf shrimp and sun-dried tomatoes sautéed with Caribbean herbs in our creamy alfredo over fettuccine pasta.

JUMBO LUMP CRAB CAKE

8oz. Jumbo lump crab cake (fried or broiled). Served with rosemary roasted potatoes and vegetable medley.

GRANCHIO VERDE

Sautéed mushrooms and fresh spinach in our sherry wine garlic butter sauce tossed over linguine pasta and topped with fresh blue crab jumbo lump.

BLUE CRAB RAVIOLI

Ravioli stuffed with jumbo lump blue crab and a three cheese mix. Topped with our zesty rose sauce and a sprinkle of fresh jumbo lump crab meat.

SECONDI

SELECT ONE - CHOOSE YOUR MAIN ENTRÉE

ATLANTIC SALMON

8oz. Atlantic salmon filet broiled and topped with lemon butter sauce.

NEW YORK STRIP

12oz. New York Strip char-grilled to your liking.

PRIME RIB

14oz. Slow roasted corn-fed western beef.

COWBOY FRENCHED CHOP

14oz. Rosemary char-grilled cowboy frenched pork chop (Bone-In).

