



Valentine's Day 2018

Wednesday, February 14th from 5pm till 10pm

starter

Lobster Bisque 12

Panko Breaded Crab Cake with Smoked Pepper Aioli, Organic Greens & Mango 16

Mediterranean Platter

Hummus, Babaghanoush, Tabbouleh, Tomatoes with Feta, Imported Olives & Pepperoncini 15

Battered Calamari with Crispy Parsley, Smoky Paprika Aioli & Fresh Lemon 15

salad

Greek Salad Chopped Hearts of Romaine, Cucumber, Tomato, Red Onion, Imported Olives & Feta Cheese with Extra Virgin Olive Oil & Lemon Juice 12

Classic Caesar Salad Crisp Hearts of Romaine, Creamy Caesar Dressing, Shaved Parmesan Cheese & Heart Shaped Crouton 10

Roasted Beet & Citrus Salad Butter Leaf Lettuce, Toasted Almonds, Goat Cheese & Aged Sherry Vinaigrette 12

entrée

House Made Ravioli filled with Ricotta Cheese, Swiss Chard & Fresh Herbs served with Gorgonzola Cream Sauce 19

Lobster & Shrimp Linguine Mushrooms, Sautéed Shallots & Garlic in Sundried Tomato Cream Sauce 32

Atlantic Grilled Salmon with warm Champagne Cream Sauce, Roasted Potatoes & Fresh Vegetables 25

Chicken Breast Kabob with Saffron Basmati Rice, Roasted Roma Tomato & Seasonal Vegetables 20

Brick Oven Roasted Pomegranate Mary's Chicken with Roasted Potatoes & Fresh Vegetables 22

House Smoked & Grilled Double Cut Pork Chop with Apple Chutney, Roasted Garlic Mashed Potatoes & Vegetable 25

Grilled Rack of Lamb Oregano, Lemon & Garlic, Roasted Potatoes, Fresh Vegetables & Au Jus 36

Grass Fed Filet Mignon with Green Peppercorn Sauce & Wild Mushrooms, Garlic Mashed Potatoes & Seasonal Vegetable 36

desserts specially prepared at Faz Bakery

House Made NY Style Cheesecake with Quince Preserves & Candied Citrus 8

Chocolate Pecan Torte with Warm Caramel Sauce 8

Italian Style Tiramisu Ladyfingers with Mascarpone Cheese, Frangelico, Espresso & Shaved Chocolate 8

Fresh Berry Bowl with House Made Whipped Cream 8

Wine or Champagne Corkage Fee \$20