



## Valentine's Day Menu 2017



Welcome to Barnsboro Inn - we are delighted you are celebrating Valentine's Day with us.  
All of the above items are available a la carte or as a Prix Fix - Four Course Menu @ \$54

### Appetizers

#### **Tequila Grilled Oysters 12**

Four freshly shucked oysters char grilled with spiced tequila butter

#### **Roasted Red Pepper and Walnut Dip 11**

Roasted red pepper and walnut pesto seasoned with cumin and balsamic vinegar served with grilled naan bread

#### **Crab Stuffed Mushrooms 13**

Four silver dollar mushroom caps stuffed with super lump Crab Imperial

#### **Arancini with Peppercorn Steak Sauce 12**

Deep fried seasoned rice balls with crushed peppercorns and steak in savory brown sauce

### Soup or Salad

#### **Classic Wedge Salad 8**

Wedge of iceberg lettuce, red onions, cherry tomatoes, blue cheese crumbles and candied bacon, choice of dressing

#### **Antipasto Salad 8**

Field greens, shaved prosciutto, cherry tomatoes, fresh mozzarella, artichoke hearts and black olives, with choice of dressing

#### **Cup of Lobster Bisque or Italian Wedding Soup 5**

### Entrees

#### **Aphrodite's Fruit de Mer 32**

Baked lobster, shrimp, scallops and jumbo lump crab in sun dried tomato Boursin cream sauce topped with provolone and served en casserole

#### **Maple Mustard Glazed Salmon 29**

Grilled Scottish salmon filet with honey maple balsamic glaze

#### **Chicken Rollatini 28**

Spinach, prosciutto and ricotta stuffed boneless chicken breast topped with sun dried tomato sauce

#### **Marsala Portobello Filet Mignon 29**

Chargrilled six-ounce filet mignon with Marsala gravy and roasted portobello

#### **Surf and Turf 29**

Pan seared petite tenderloin medallions and char grilled skewered shrimp with roasted garlic cream sauce

#### **Cranberry Chipotle Duck 29**

Crispy roasted duck breast with vanilla honey cranberry chipotle glaze

#### **Your choice from our "scrumptious" dessert tray 6.50**

### Special Beverages

#### **Valentine Martini 9**

**Chambord, Vodka, White Godiva, White Crème De Cacao with cherry garnish in cocktail glass**

#### **Kir Royale 9**

**Opici Sparkling Brut with Chambord and fresh strawberry garnish in a champagne flute**