

Chef's Creations for Valentine's Week



LUNCH

Small Plates

- **Lentil Soup** - \$ 4.99
- **Lobster Bisque** - 5.99
- **Short Rib Risotto** - Creamy Arborio rice with slow cooked beef short rib, grape tomatoes and fresh basil finished with shaved pecorino romano cheese 12.99
- **Seared Scallops** - Fresh pan-seared jumbo scallops with orange emulsion sauce, fresh mint, pink grapefruit and capers 13.99
- **Lolly Pop Lamb Chops** - Fire-grilled lamb chops with a minted pomegranate reduction and a dried fruit chutney 13.99
- **Crab Orzo Salad** - Fresh crab meat mixed with orzo, celery, bell peppers, red onion and spicy aioli served in a cucumber ring drizzled with cilantro oil 14.99
- **Coconut Lobster** - Coconut crusted cold water lobster tail with grilled pineapple and a red curry mango sauce 15.99

Entrees

- **Sweetheart Salad** - Baby field greens with blackened chicken, beets, toasted almonds, goat cheese, oranges & raspberry champagne vinaigrette \$ 13.99
- **Prosciutto and Bartlett Pear Salad** - Baby greens with prosciutto di parma, roasted red peppers, Aged provolone cheese, pears, blood oranges with olive oil and pomegranate balsamic glaze 15.99
- **Tempura Fish Sandwich** - Crisp battered white fish on a bun with cucumber wasabi sauce served with sweet potato fries 10.99
- **Romance Burger** - Fire-grilled angus burger with crisp corkscrew shrimp and a chipotle slaw on a potato bun served with sweet potato fries 13.99
- **Apple & Brie Pizza** - Our famous thin crust pizza with roasted garlic, apples, brie, sautéed arugula 14.99
- **Crab Ravioli** - Fresh striped ravioli filled with Maryland lump crab & cheese stuffing in a baby shrimp Newburg sauce. Served with a barn salad 15.99
- **Short Rib Pappardelle** - Fresh wide strip pasta tossed in a rich short rib winter vegetable ragout. Comes with Barn Salad 18.99
- **Chicken & Lobster Scarpariello** - Boneless chicken with sweet lobster meat, vinegar peppers, broccoli, & garlic sautéed in a tangy white balsamic reduction, served over rice.... 21.99
- **Pan Roasted Duck Breast** - Succulent sliced Long Island duck breast with a wild berry port wine sauce served with garlic mashed potatoes and asparagus 23.99

Save Room for our Special
Valentine's Day Decadent Desserts



Chef's Creations for Valentine's Week



DINNER

Small Plates

- **Lentil Soup** - \$ 4.99
- **Lobster Bisque** - 5.99
- **Short Rib Risotto** - Creamy Arborio rice with slow cooked beef short rib, grape tomatoes and fresh basil finished with shaved pecorino romano cheese 12.99
- **Seared Scallops** - Fresh pan-seared jumbo scallops with orange emulsion sauce, fresh mint, pink grapefruit and capers 13.99
- **Lolly Pop Lamb Chops** - Fire-grilled lamb chops with a minted pomegranate reduction and a dried fruit chutney 13.99
- **Crab Orzo Salad** - Fresh crab meat mixed with orzo, celery, bell peppers, red onion and spicy aioli served in a cucumber ring drizzled with cilantro oil 14.99
- **Coconut Lobster** - Coconut crusted cold water lobster tail with grilled pineapple and a red curry mango sauce 15.99

Entrees

- **Sweetheart Salad** - Baby field greens with blackened chicken, beets, toasted almonds, goat cheese, oranges & raspberry champagne vinaigrette \$ 13.99
- **Prosciutto and Bartlett Pear Salad** - Baby greens with prosciutto di parma, roasted red peppers, Aged provolone cheese, pears, blood oranges with olive oil and pomegranate balsamic glaze 15.99
- **Romance Burger** - Fire-grilled angus burger with crisp corkscrew shrimp and a chipotle slaw on a potato bun served with sweet potato fries 13.99
Beer Pairing - The Barn's Curly Tail Ale
- **Crab Ravioli** - Fresh striped ravioli filled with Maryland lump crab & cheese stuffing in a baby shrimp Newburg sauce. Served with a barn salad 17.99
Wine Pairing - Ferrari-Carano Chardonay - Napa Valley, CA \$45 Bottle
- **Short Rib Pappardelle** - Fresh wide strip pasta tossed in a rich short rib winter vegetable ragout. Comes with Barn Salad 21.99
Wine Pairing - Ruffino Chianta - Pontassieve, Italy \$30 Bottle \$8 Glass
- **Chicken & Lobster Scarpariello** - Boneless chicken with sweet lobster meat, vinegar peppers, broccoli, & garlic sautéed in a tangy white balsamic reduction, served over rice 23.99
Wine Pairing - Gnarly Head Zinfandel- Manteca, CA \$24 Bottle \$6.50 Glass
- **Pan Roasted Duck Breast** - Succulent sliced Long Island duck breast with a wild berry port wine sauce served with garlic mashed potatoes and asparagus 23.99
Wine Pairing - Santa Margherita Pinot Grigio - Alto Adige, Italy \$42 Bottle \$12 Glass
- **Delmonico** - Fire-grilled boneless rib eye steak with sautéed onions and mushrooms in a bourbon BBQ glaze, served with garlic mashed potatoes and steamed broccoli 26.99
Wine Pairing - 337 Cabernet - Lodi CA \$28 Bottle \$7.75 Glass
- **Filet Mignon & Lobster** - Petite beef filet mignon, grilled to perfection, paired with cold water lobster tail in a garlic white wine butter sauce, served with mashed potatoes & sautéed spinach 34.99
Wine Pairing - Robert Craig Affinity, Alexander Valley, CA \$55 Bottle

Save Room for our Special
Valentine's Day Decadent Desserts

