

Claire's Valentine's Dinner 2023

Appetizers



CLAIRE'S SHE CRAB SOUP CUP

COCONUT SHRIMP

Thai cucumber salad, peanut dipping sauce

FRIED OYSTERS ON THE HALF SHELL

creamed spinach, applewood bacon, Sambuca drizzle

CARPACCIO

Certified Angus beef, capers, arugula, shaved parmesan

Salads

STRAWBERRY AND SPINACH

Boston lettuce & spinach, toasted almonds, feta, strawberries, champagne vinaigrette

WINTER SALAD

artisan greens, Maytag blue cheese, candied walnuts, dried apricots, maple balsamic vinaigrette

Entrées

FENNEL DUSTED HALIBUT

jumbo lump crab beurre blanc, lemon thyme couscous, asparagus

PISTACHIO CRUSTED RACK OF LAMB *

dried cherry demi, muddled red bliss potatoes, french green beans

MAINE LOBSTER TAIL

roasted garlic vinaigrette, cauliflower gratin with herb crust, asparagus

FILET MIGNON *

certified Black Angus, pink peppercorn butter
roasted shallot mashed potatoes, French green beans

Desserts

SELECTION OF HOUSE MADE DESSERTS

GLASS OF COMPLIMENTARY PROSECCO

\$90 per person-gratuity and tax not included *consuming raw or undercooked meats, shellfish or eggs may increase your risk of food bourne illness
Menu is subject to changes based upon availability