



# Happy Valentine's Day

from

## The Villa Rose



### APPETIZERS

<b>Baked French Onion Soup au Gratin</b>	8	<b>Jumbo Shrimp Cocktail</b> – with a zesty cocktail sauce	16
<b>Cheesy Risotto Balls</b> - with marinara	14	<b>Mozzarella en Carrozza</b> - w/homemade marinara	12
<b>Villa Calamari</b> – w/banana peppers & Thai chili sauce	16	<b>Grilled Bacon Wrapped Scallops</b> – with mango mint salsa	18
<b>Stuffed Portabella</b> – with lobster, shrimp, scallop & crabmeat	18	<b>6 Oysters on a ½ Shell</b> – with cocktail sauce	18
<b>Alaskan Snow Crab</b> – with warm drawn butter	20		

### ENTRÉES

*First choose from: Soup du Jour or a Fresh Garden Salad.*

<b>Baked Stuffed Native Haddock</b> – with crabmeat stuffing	28
<b>Seared Herb-Crusted Salmon</b> – with beurre blanc	28
<b>Chicken Parmesan</b> – served over your choice of pasta	24
<b>Queen Roasted Prime Rib</b> – thinner cut, delicately marbled with demi glaze with au jus	32
<b>King Roasted Prime Rib</b> – thicker cut, delicately marbled with demi glaze with au jus	38
<b>Broiled Seafood Combo</b> – with scallops, stuffed shrimp & haddock	30
<b>Lobster Ravioli</b> – served in a vodka cream sauce	28
<b>Char-broiled 8oz Filet</b> – with onion strings and demi glaze	36
<b>Fresh Halibut</b> – pan-seared with beurre blanc	36
<b>Baked Stuffed Shrimp</b> – with crabmeat stuffing	28
<b>Twin Stuffed Lobster Tails</b> – with crabmeat stuffing	40
<b>Surf &amp; Turf</b> – Queen cut prime rib with a stuffed lobster tail	45

*Entrées also include fresh veggies with your choice of Rice, Garlic Mashed,*

*Twice Baked Potatoes or French Fries*

♥ Ask your server for our delicious Dessert Menu ♥

*Accepting reservations from 4-9 pm*

*Music in the lounge by Jim Tiraboschi*

