

WHEATBERRY TAVERN VALENTINE WEEKEND 2017

Saturday, February 11 - Tuesday, February 14

VALENTINE COCKTAIL

FRENCH 75

LONDON DRY GIN, LEMON JUICE, SIMPLE SYRUP, REGAN'S ORANGE BITTERS, TOPPED WITH PROSECCO 9

SOUP

MAINE LOBSTER BISQUE

RICH HOMEMADE LOBSTER BISQUE WITH A TOUCH OF COGNAC AND SHERRY 5.95 CUP 9.95 BOWL

SMALL PLATES

BLUE CRAB CAKES AMERICAINE

TWO SAUTÉED CRAB CAKES WITH A SHRIMP & BRANDY SAUCE AMERICAINE OVER ARUGULA 13.95

GEORGE'S BANK SEA SCALLOPS

LARGE ATLANTIC SEA SCALLOPS SAUTÉED WITH AMONTILLADO SHERRY WINE, SHALLOTS, BACON 14.95

BIG PLATES

MAINE LOBSTER TAIL

10 OZ. MAINE LOBSTER TAIL, DRAWN BUTTER MASHED POTATOES, FRESH BROCCOLI 26.95

NEW YORK STRIP

12OZ CENTER-CUT STRIP, CRIMINI MUSHROOMS, GRILLED ONIONS, MASHED POTATOES, GARLIC SPINACH 22.95

BEEF TENDERLOIN BROCHETTES

FILET MIGNON SKEWER, MUSHROOMS, PEPPERS & ONIONS, HERB-BUTTER, MASHED POTATOES 24.95

SURF & TURF

10 OZ MAINE LOBSTER TAIL, TENDERLOIN BROCHETTE, HERB-BUTTER, MASHED POTATOES, BROCCOLI 32.95

DESSERT

NEW YORK CHEESECAKE

WITH STRAWBERRY SAUCE 5.95