

# VALENTINE'S DAY PREZZO FISSO MENU

February 9-18, 2018

## VALENTINE'S DAY THREE COURSE DINNER ... \$45

### ANTIPASTI

**SELECT ONE - FIRST PLATE**

GARDEN SALAD, GREEK SALAD, CAESAR SALAD,  
MARYLAND CRAB, CREAM OF CRAB, SEAFOOD  
BISQUE, CHICKEN NOODLE

### PRIMI

**SELECT ONE- SERVED ALONGSIDE MAIN ENTRÉE**

#### STUFFED SHRIMP

Two shrimp over-stuffed with fresh jumbo lump crab cake (fried or broiled). Served with rosemary roasted potatoes and vegetable medley.

#### ALASKAN SNOW CRAB LEGS

Half pound of steamed Alaskan snow crab legs served with drawn butter and old bay seasoning.

#### BLUE CRAB RAVIOLI

Ravioli stuffed with jumbo lump blue crab and a three cheese mix. Topped with our zesty rose sauce and a sprinkle of fresh jumbo lump crab meat.

#### JUMBO LUMP CRAB CAKE

8oz. Jumbo lump crab cake (fried or broiled). Served with rosemary roasted potatoes and vegetable medley.

#### GRANCHIO VERDE

Sautéed mushrooms and fresh spinach in our sherry wine garlic butter sauce tossed over linguine pasta and topped with fresh blue crab jumbo lump.

#### CARIBBEAN SHRIMP ALFREDO

Gulf shrimp and sun-dried tomatoes sautéed with Caribbean herbs in our creamy alfredo over fettuccine pasta.

### SECONDI

**SELECT ONE - CHOOSE YOUR MAIN ENTRÉE**

#### COWBOY FRENCHED CHOP

14oz. Rosemary char-grilled cowboy frenched pork chop (Bone-In).

#### PRIME RIB

14oz. Slow roasted corn-fed western beef.

#### ATLANTIC SALMON

8oz. Atlantic salmon filet broiled and topped with lemon butter sauce.

#### NEW YORK STRIP

12oz. New York Strip char-grilled to your liking.

