

NEWPORT LANDING

VALENTINE'S DAY MENU

\$95 per couple

Bottle to Share

House Wine-Chardonnay/Pinot Grigio/Cabernet/Merlot
House Champagne or Sparkling Cider

Appetizer for Two

Coconut Shrimp, California Roll and Crab Cakes

Soup and Salads

New England Clam Chowder

traditional clam chowder

Crab and Artichoke Bisque

creamy blend of crab and artichoke

Caesar Salad

chopped heart of romaine tossed with Caesar dressing, grated parmesan and croutons

Landing House Salad

tomatoes, onions, garbanzo beans, feta, croutons and raspberry vinaigrette

Seafood Entrées

Almond Crusted Orange Roughy

lemon caper sauce with jasmine coconut rice

Mahi Mahi

macadamia nut crusted with a beurre blanc sauce with jasmine coconut rice

Grilled Swordfish

red bell pepper coulis sauce with jasmine coconut rice

Sea Bass

baked Chinese five spice with jasmine coconut rice

Macadamia Opakapaka

macadamia nut crusted with chunky mango salsa and jasmine coconut rice

Northern Salmon

potato-wrapped with lemon caper sauce served with garlic mashed potatoes

Alaskan King Crab Legs

8oz of Dutch Harbor king crab legs with jasmine coconut rice

Seafood Penne Pasta

shrimp, scallops, seafood and clams in a light cream sauce

Shrimp Scampi

sautéed large shrimp served over garlic mashed potatoes

Lobster Tail (add \$10 per person)

8oz tail steamed and served with rice pilaf and sautéed vegetables

Meat and Chicken Entrées

Prime Top Sirloin Steak

8oz top sirloin with mashed potatoes

Hickory Smoked Prime Rib of Beef

12oz hickory smoked with au jus and garlic mashed potatoes

New York Steak

12oz choice strip loin hand cut with herb butter

New Zealand Rack of Lamb

half a rack with nine spices, mint jelly and mashed potatoes

Chicken Fettuccini

chicken breast over fettuccini tossed with sautéed tomatoes & broccoli in a light cream sauce

Dessert for Two

chocolate heart shaped truffle with chocolate covered strawberries