

# **BREW CITY VALENTINE'S DINNER FOR TWO**

Reserve now for Valentine's Day! In addition to our regular menu we will be offering dinner features à la carte or as a Three Course Dinner for Two package at a "sweetheart" of a deal. Reservations will be accepted for parties of two or more Friday, February 10<sup>th</sup> thru Sunday, February 12<sup>th</sup>.

*Make reservations at [Brew-City.com](http://Brew-City.com)*

## ***Three Course Dinner for Two Package... \$74.99\****

### **Featured Starters**

*(Choice of two)*

Lemon Chicken Orzo Soup ~ Charred Tomato Soup ~ New England Clam Chowder  
Mixed Green Salad ~ Caesar Salad ~ Roasted Beet Salad

### **Featured Entrées**

*(Choice of two)*

#### ***Pan Roasted Filet Mignon***

8oz hand cut pan roasted Beef Tenderloin filet finished with a roasted garlic brandy cream sauce. Served over a caramelized shallot Havarti cheese potato croquette and grilled asparagus  
(\$32.99 a la carte)

#### ***Pan Seared Halibut***

8oz pan seared hand cut Halibut filet served over diced fingerling potatoes and sautéed rainbow Swiss chard. Topped with a blood orange frisée salad and drizzled with a blood orange reduction. Garnished with blood orange segments and fresh tarragon  
(\$36.99 a la carte)

#### ***Crab Stuffed Scallops***

Lump crab stuffed Sea scallops on the half shell baked to perfection with a lemon butter sauce and seasoned bread crumb. Served with a champagne vinaigrette tossed heirloom tomato, caramelized shallot and baby mixed green salad. Garnished with a grilled lemon wheel and fresh chopped parsley  
(\$26.99 a la carte)

#### ***Surf & Turf***

6oz hand cut pan roasted Beef Tenderloin filet finished with a roasted garlic brandy cream sauce and topped with a butter poached lobster tail. Served over a caramelized shallot Havarti cheese potato croquette and grilled asparagus  
(\$41.99 a la carte)

#### ***Duck Ragout***

A blend of wild mushrooms simmered with roasted shredded duck, minced carrot, caramelized onion, San Marzano tomatoes and Marsala wine, tossed with fresh pappardelle pasta. Garnished with garlic grilled crostini, shaved asiago cheese and classic herb gremolata  
(\$25.99 a la carte)

### **Featured Desserts**

*(Choice of one)*

Chocolate Covered Strawberry N.Y. Style Cheesecake  
Young's Double Chocolate Stout Tiramisu