



HAPPY VALENTINE'S DAY

APPETIZERS

CRAB WONTONS 12

Sweet & Sour Dipping Sauce

BACON WRAPPED DATES 8

Parmesan Stuffed, wrapped in Applewood Smoked Bacon, Chipotle Aioli Dipping Sauce

CALAMARI TWO WAYS 15

Spicy Kung Pao Sauce, Pineapple, Peanuts,

Scallions & Hot Cherry Pepper, Shallots, Garlic, Butter. (Traditional style also available)

PAN SEARED SCALLOPS 13

Baby Arugula, Fennel, Poached Pear *gf*

SWEET ITALIAN SAUSAGE 14

Pan Roasted Long Hot Peppers, Crispy Potatoes, Onions, Parmesan Cheese

JUMBO LUMP CRAB CAKES 15

Red Pepper Aioli, Basil Puree

SHRIMP COCKTAIL 14

SALAD

CAESAR 8.5

House-Made Garlic Herb Crouton, Romaine, Shaved Parmesan, Caesar Dressing

MIXED GREENS 8.5

Cherry Tomato, Cucumber, Carrot, Balsamic Vinaigrette *gf lv*

CITRUS SPINACH 14

Candied Pecans, Goat Cheese, Dried Cranberries, Sliced Granny Smith Apples,

Lemon Vinaigrette *gf*

MOZZARELLA & PROSCIUTTO 12

Poached Pear, Baby Arugula, Grilled Bread,

Lemon Vinaigrette

gf = GLUTEN FREE *v* = VEGETARIAN Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of food borne illness



PASTA

RIGATONI BOLOGNESE 17

Beef and Pork Ragu

MONTVILLE INN LINGUINE 22

Shrimp, Salmon, Sundried Tomato, Diced Asparagus, Garlic, White Wine Sauce

CHICKEN MARSALA 22

Wild Mushrooms, Marsala Wine, Farfalle pasta

CHICKEN FRANCAISE 20

Served Over Linguine

SHRIMP SCAMPI 24

Tempura Battered Shrimp, Diced Tomato,
White Wine, Lemon, Cream, Fettuccine

gluten free spaghetti & penne available.

Vegetarian options available

ENTREES

BROILED LOBSTER TAIL 32

Served with garlic mashed Potatoes and Buttered green beans

CHICKEN TAVERNA 25

Boneless Roasted Chicken Breast, Lemon, Rosemary, Roasted Garlic, Mashed Potato, Broccoli

CHICKEN MILANESE 21

Breaded, Baby Arugula Salad, Parmesan, Red Onion, Tomato Bruschetta, Lemon Vinaigrette

WHITE WINE PARMESAN ENCRUSTED GARLIC SALMON 24

Served with Mashed Potatoes and Asparagus

MACADAMIA ENCRUSTED MAHI MAHI 24

Tartar Sauce, Mushroom Marsala Orzo, Asparagus, Lemon Vermouth Reduction

BALSAMIC HONEY GLAZED PORK CHOP 27

Served with Mashed Potatoes, Applesauce and Buttered Green Beans

12 OZ. NY STRIP STEAK 34

Crispy Potatoes, Asparagus, Burgundy Reduction, Caramelized Onion, Wild Mushroom

12 OZ. FILET MIGNON 34

Cheddar Cheese Risotto, Grilled Asparagus, Wild Mushroom Demi Glaze

NEW ZEALAND RACK OF LAMB 32

Port Wine, Roasted Garlic & Rosemary Demi Glaze, Sautéed Spinach, Mashed Potatoes