



# *Valentine's Day*

## *Special Dinner Offerings*

### *Appetizers*

**1/2 Dozen Fresh Seasonal Oysters \$3.95 each**

*Ocean fresh and succulent.*

**Jumbo Shrimp Cocktail \$18.95**

*Watercress, fresh mint salad, lemon vinaigrette.*

**New England Clam Chowder \$10.95**

*Fresh chopped Little Neck clams with applewood smoked bacon, Spanish onions, celery, carrots, Idaho potatoes in heavy cream.*

**Fried Calamari \$15.95**

*Dipped in our special batter ,fried golden brown and served with homemade marinara sauce.*

**Chicken Quesadilla \$14.95**

*Grilled chicken breast with spinach, mushrooms, and Monterey Jack cheese served with fresh Pico de Gallo and red pepper pesto.*

### *Salads*

**Mixed Baby Greens Salad \$13.95\*\***

*Dried cranberries, toasted California walnuts, imported Gorgonzola cheese. Tossed in a Chardonnay vinaigrette.*

**Caesar Salad \$14.95\*\***

*Romaine lettuce tossed in a creamy Caesar dressing topped with focaccia croutons and shaved parmesan cheese.*

**Melted Brie Salad \$15.95\*\***

*Fresh baby greens with roasted Bartlett pears, walnuts, tossed in a sweet Pommery dressing and served with imported melted brie on our house made crostini.*

*\*\* added charge if ordered with the following: Grilled Chicken \$6.50, Roasted Vegetables \$5.00, Grilled Steak \$7.50, Sauteed Shrimp \$7.95*

*Please note that all guests not ordering the Prix Fixe must order, an appetizer or salad, entrée and dessert.*

The logo features the word "GARAGE" in a bold, white, sans-serif font inside a black rectangular box with a decorative border. Below this, the words "Valentine's Day" are written in a large, elegant, black cursive script. The entire graphic is set against a background of a grid of small squares, some of which are filled with a diamond pattern.

**GARAGE**  
*Valentine's Day*

Entrees

**Twin Rock Lobster Tails \$48.95**

*Truffle butter, roasted red bliss potatoes, and pan sautéed baby vegetables.*

**Herb - Roasted New Zealand Rack of Lamb \$47.95**

*Succulent New Zealand rack of lamb slow roasted and served with a Mint au jus and paired with truffle mashed Yukon Gold potatoes and pan sautéed baby vegetables.*

**Lobster Ravioli \$29.95**

*Raffettos finest lobster ravioli served in a creamy tomato sauce with tender asparagus tips.*

**Salmon Wellington \$35.95**

*Fresh Atlantic wild salmon wrapped in puff pastry with a wild mushroom Duxelle and topped with a lemon-thyme Beurre Blanc sauce. Paired with Colusari red rice and tender grilled asparagus.*

**Oven Roasted Semi-Boneless Cornish Game Hen 33.95**

*A whole free range Cornish game hen, prepared semi-boneless, marinated in a French brandy & apple cider sauce, slow oven roasted, topped with a granny smith apple and fresh cranberry compote, paired with Colisari red rice and shredded & pan sautéed kale.*

**Flame - Grilled Chateaubriand (For Two) \$75.95**

*Prime Chateaubriand grilled to order and perfection, then glazed with an imported port reduction, presented for two, and served with herb roasted red bliss potatoes and delicate Haricot Verts*

**Roasted Garlic Crusted Chicken \$29.95**

*Oven roasted chicken breast crusted in fresh roasted garlic and served with Haricot Verts and garlic mashed potatoes all in a lemon-thyme Beurre Blanc.*

**Sesame Crusted Salmon \$32.95**

*Fresh Atlantic Salmon pressed into black and white sesame seeds and topped with a honey-ginger sauce. Served with whipped sweet potatoes and julienned spring vegetables.*

**Grilled Filet Mignon \$37.95**

*8 oz. house aged filet flame grilled with a Burgundy wine sauce. Served with roasted garlic mashed potatoes, roasted tomatoes, and grilled asparagus.*

Desserts

**Strawberry Crème Brûlée \$12.75**

*Classic French custard made with fresh California strawberries.*

**Decadent Triple Chocolate Pate \$12.75**

*Fresh California Strawberries and our house made strawberry sauce.*

**Strawberry Apple Strudel \$12.75**

*Our house made famous strudel filled with crisp granny smith apples and fresh California strawberries, as well as all the traditional sugars and spices incorporated for this delicious dessert.*

*- A service charge of 18% will be added to tables of four guests or more*