

**THE CAFÉ 315**  
**VALENTINE'S DAY MENU**  
**SPECIALTY COCKTAILS AND WINE**



**LOVE POTION**

Raspberry Vodka, Blue Curacao, Grenadine, Lime Juice, Cranberry and Garnished with Fresh Raspberries

**PASSION CHAMPAGNE**

Hoya De Cadenas Champagne & Chambord

**CHOCOLATE COVERED STRAWBERRY**

Chocolate Vodka, Strawberry Vodka and White Godiva garnished with a Chocolate Covered Strawberry

**BE BIKE**

(UN OAKED CHARDONNAY)

A Semi Sweet Chardonnay

Pairs well with our Crab Cakes or Stuffed Haddock

**BE BIKE TEMPRANILLO**

(DRY RED)

A MATURE DRY RED BLEND FROM SPAIN

PAIRS WELL WITH OUR NY STRIP OR PORK OSSO BUCCO

**STARTERS**

**SHRIMP COCKTAIL**

Poached and Chilled Jumbo Shrimp served with our House Cocktail Sauce

**CHICKEN TERIYAKI POT STICKERS**

Fried Won Ton Dumplings Stuffed with Teriyaki Chicken Served with a Ponzu Soy Sauce

**BRUSCHETTA**

Fresh Baked Ciabatta bread lined with olive oil, garlic and basil topped with sliced tomato and parmesan cheese

**SOUP**

Crab Bisque

Vegetarian Vegetable with Cous Cous

or...

**SALAD**

**HOUSE SALAD**

Fresh Mixed Greens Topped with Mandarin Oranges, Dried Cranberries, Cucumbers,  
and Our House Citrus Vinaigrette

**CAESAR**

Fresh Romaine Hearts Tossed with Caesar Dressing, Home-Baked Croutons and Parmesan

***All entrees come with your choice of appetizer, soup or salad, and  
dessert.***

**ENTRÉES**

**TWIN PORK MIGNONS 58**

Char-Grilled Twin Pork Tournedos served with sautéed Lobster Claw  
Meat, Asparagus and Shallots in a Sweet Gran Marnier Butter Sauce

### **NY STRIP 56**

12oz Montreal seasoned NY Strip Steak, Char-Grilled to your liking  
topped with Tempura Onion Rings

### **Pork Osso Bucco 40**

Tender Braised Pork Shank, Served with Tomato and Garlic Mirepoix Demi-Glace, and Crispy Fried Potatoes 24

### **BLACKENED SALMON 46**

Fresh Jail Island Salmon Cajun seasoned and pan blackened topped with sauteed parmesan spinach and  
shoestring potatoes

### **CHICKEN & CRAB FRANÇAISE 41**

Egg-Battered Boneless Breast of Chicken Sautéed to Perfection with Jumbo Lump Crab,  
Finished in a White Wine Lemon Butter Sauce

### **CHICKEN TUSCANA 39**

European Chicken Breast with Artichoke Hearts, Olives, Tomatoes, and Scallions in a  
Tomato Basil Risotto

### **STUFFED HADDOCK 39**

Fresh Baked Haddock Stuffed with Jumbo Lump Crab  
Finished with a Lemon Butter Beurre Blanc

### **JUMBO LUMP CRAB CAKES 45**

Pan-Seared Jumbo Lump Crab Cakes Served on a Bed of Caramelized Red Onions,  
Finished with a Pommery Mustard Cream Sauce

### **PAPPARDELLE BOLOGNAISE 30**

Pappardelle Pasta Served with a Traditional Bolognese Sauce (Veal, Beef, Pork), Garnished with Shredded  
Parmesan Cheese and Basil Chiffonade

### **LOBSTER MAC-N-CHEESE 53**

A Rich and Creamy Blend of Imported Cheeses and Lobster Claw Meat, Tossed with Elbow  
Macaroni and Drizzled with White Truffle Oil

### **EGGPLANT ROLINTINI 38**

Pan-Fried Eggplant Rolled with an Italian-Seasoned Ricotta Cheese, served over Angel Hair,  
Topped with Marinara and Mozzarella Cheese, Baked to a Golden Brown

### **DESSERTS**

#### **FLOURLESS CHOCOLATE CAKE**

Gluten-Free Flourless Chocolate Cake, Served Warm with a Raspberry Sauce Drizzle

#### **CINNAMON APPLE BEGGARS PURSE**

Fresh Apples and Cinnamon baked in Puff Pastry served with a Shot of Warm Rum Chatta Drizzle

