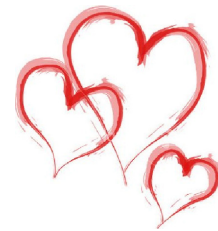


Happy Valentine's Day

from

The Villa Rose



APPETIZERS

Baked French Onion Soup au Gratin	8	Jumbo Shrimp Cocktail – with a zesty cocktail sauce	16
Cheesy Risotto Balls - with marinara	14	Mozzarella en Carrozza - w/homemade marinara	12
Villa Calamari – w/banana peppers & Thai chili sauce	16	Grilled Bacon Wrapped Scallops – with mango mint salsa	18
Stuffed Portabella – with lobster, shrimp, scallop & crabmeat	18	6 Oysters on a ½ Shell – with cocktail sauce	18
Alaskan Snow Crab – with warm drawn butter	20		

ENTRÉES

First choose from: Soup du Jour or a Fresh Garden Salad.

Baked Stuffed Native Haddock – with crabmeat stuffing	28
Seared Herb-Crusted Salmon – with beurre blanc	28
Chicken Parmesan – served over your choice of pasta	24
Queen Roasted Prime Rib – thinner cut, delicately marbled with demi glaze with au jus	32
King Roasted Prime Rib – thicker cut, delicately marbled with demi glaze with au jus	38
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock	30
Lobster Ravioli – served in a vodka cream sauce	28
Char-broiled 8oz Filet – with onion strings and demi glaze	36
Fresh Halibut – pan-seared with beurre blanc	36
Baked Stuffed Shrimp – with crabmeat stuffing	28
Twin Stuffed Lobster Tails – with crabmeat stuffing	40
Surf & Turf – Queen cut prime rib with a stuffed lobster tail	45

Entrées also include fresh veggies with your choice of Rice, Garlic Mashed,

Twice Baked Potatoes or French Fries

♥ Ask your server for our delicious Dessert Menu ♥

Accepting reservations from 4-9 pm

Music in the lounge by Jim Tiraboschi

