



VALENTINE'S DAY

AT THE PUBLYK HOUSE

STARTERS

WARM BAKED BRIE <i>Raspberry Jam Topping with Crostini</i>	17.95	CLASSIC LOBSTER BISQUE <i>Hint of Sherry with Lobster Garnish</i>	11.95
COLOSSAL SHRIMP & CRAB COCKTAIL <i>Spicy Horseradish Cocktail Sauce</i>	19.95	CROCK OF CHEDDAR BROCOLLI SOUP <i>Melted Cheese Medley</i>	10.95
STUFFED MUSHROOM CAPS <i>Sausage, Herb and Cheese Stuffing</i>	18.95	SWEET & SOUR MEATBALLS <i>Tangy Thai Sweet Chili Sauce</i>	17.95

ENTREES

BLACK ANGUS SLOW ROASTED PRIME RIB


Queen Cut 35.95 King Cut 38.95

While It Lasts! Served Au Jus with Horseradish Cream Sauce

BUFFALO SHRIMP MAC & CHEESE <i>Cavatappi Pasta, Fresh Mozzarella, Brie & Cheddar</i>	32.95	GRILLED FILET MIGNON OSCAR <i>8 oz. Filet Topped with Jumbo Shrimp, Asparagus & Hollandaise Sauce</i>	42.95
GOLDEN NAPLES <i>Shrimp, Mussels, Scallops & Lobster Tail with a Sundried Tomato, Caper, Garlic & White Wine Cream Sauce. Served on Linguine</i>	40.95	VALENTINE SURF 'N TURF <i>12 oz. Grilled NY Strip Steak and Seafood Stuffed Lobster Tail</i>	49.95
CHICKEN SCAMPI <i>Grilled Chicken Breast topped with Breadcrumbs over Scampi Linguine</i>	29.95	GRILLED RACK OF LAMB <i>Rosemary Aioli Marinade</i>	32.95
GRILLED BONE-IN PORK CHOP <i>Topped with Apple Mustard Sauce</i>	32.95	HOLIDAY SEAFOOD PLATTER <i>Broiled Sea Scallops, Stuffed Lobster Tail and Shrimp Scampi with Drawn Butter</i>	45.95
GRILLED 12 OZ NY STRIP STEAK <i>Certified Angus Beef with Red Wine Mushroom Sauce</i>	40.95	TWIN LOBSTER TAILS <i>Seafood Stuffing served with Drawn Butter and Lemon</i>	41.95
PAN SEARED DIVER SCALLOPS <i>On a Bed of Risotto with Fresh Asparagus</i>	36.95	FOUR MEAT BARBECUE PLATTER <i>Choice of Beef Brisket, Pulled Pork, Cheddar Jalapeno Sausage, Turkey Breast, St. Louis Ribs. Includes Cole Slaw, Pit Beans, Cornbread, Pickle & BBQ Sauce</i>	36.95
GRILLED HONEY ALMOND SALMON <i>Pan Seared with Honey Almond Glaze</i>	31.95		

All Steak and Seafood served with a choice of Baked Potato, Mashed Potato or Rice Pilaf

CALL 802.442.7500 FOR RESERVATIONS



“You should be kissed...and often, and by someone who knows how.”

~ RHETT BUTLER TO SCARLETT O’HARA, GONE WITH THE WIND

DESSERTS

DECADENT CHOCOLATE TORTE	15.00
<i>Raspberry Sauce, Chocolate Dipped Strawberry Garnish</i>	
WHITE CHOCOLATE MOUSSE	15.00
<i>Served in a Chocolate Tulip Cup, Raspberry Sauce, Chocolate Dipped Strawberry Garnish,</i>	
MOLTEN CHOCOLATE LAVA CAKE	15.00
<i>Served Warmed with Vanilla Bean Ice Cream, Chocolate Dipped Strawberry Garnish,</i>	
RED VELVET CAKE	15.00
<i>Classic Red Cake with Cream Cheese Icing, Chocolate Dipped Strawberry Garnish</i>	
STRAWBERRY NAPOLEONS	15.00
<i>Cream Filled Puffed Pastry with Fresh Strawberry and Chocolate Drizzle, Chocolate Dipped Strawberry Garnish</i>	

VALENTINE COCKTAILS

LOVE POTION	16.00
<i>Strawberry Vodka, Cranberry, Orange & Grapefruit Juices, Strawberry Garnish</i>	
CUPID’S KISS MARTINI	16.00
<i>Bailey’s Chocolate Cream Liqueur, Raspberry Di Amore Liqueur, Cream</i>	
HEAD OVER HEELS	16.00
<i>Malibu Rum, Peach Schnapp’s, Citron Vodka, Cranberry Juice, Lemonade, Strawberry & Lemon Garnish</i>	
HEART THROB MARGARITA	16.00
<i>Don Julio Blanco Tequila, Triple Sec, Raspberry Di Amore Liqueur, Fresh Lime Juice, Raspberry Garnish</i>	
THE FIRST KISS	15.00
<i>Champagne, Cranberry Juice, Strawberry Garnish</i>	
BE MY VALENTINE MULE	16.00
<i>Raspberry Vodka, Ginger Beer, Fresh Lime Juice, Valentine Heart Garnish</i>	

Warning: Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs