

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
LOBSTER STUFFED MUSHROOMS <i>Sherry Cream Sauce</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

LOBSTER MAC & CHEESE <i>Cavatappi Pasta, Fresh Mozzarella, Brie & Cheddar with Lobster</i>	30.95	GRILLED FILET MIGNON OSCAR <i>8 oz. Filet Topped with Crab, Asparagus & Hollandaise Sauce</i>	40.95
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
CLASSIC CHICKEN FRANÇAISE <i>Lemon, White Wine & Caper Sauce with Risotto</i>	28.95	HONEY ALMOND SALMON <i>Pan Seared with Honey Almond Glaze</i>	31.95
VEAL ARRUBATA <i>Veal Cutlet with Melted Mozzarella Cheese, Fresh Tomato, Diced Onion & Garlic with Linguine</i>	31.95	CRABBY COD <i>Topped with Lump Crab Meat and Old Bay Aioli</i>	32.95
GRILLED 12 OZ NY STRIP STEAK <i>Certified Angus Beef with Bourbon Peppercorn Cream Sauce</i>	40.95	HOLIDAY SEAFOOD PLATTER <i>Broiled Sea Scallops, Stuffed Lobster Tail and Shrimp Scampi with Drawn Butter</i>	44.95
PAN SEARED DIVER SCALLOPS <i>On a Bed of Risotto with Fresh Asparagus</i>	36.95	TWIN LOBSTER TAILS <i>Seafood Stuffing served with Drawn Butter and Lemon</i>	40.95

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

VALENTINE'S SWEETEST BERRIES <i>Long Stemmed Strawberries Hand Dipped and Decorated with Chocolate and White Chocolate</i>	15.00
WHITE CHOCOLATE MOUSSE <i>Served in a Chocolate Tulip Cup with Raspberry Sauce</i>	14.00
MOLTEN CHOCOLATE LAVA CAKE <i>Served Warmed with Vanilla Bean Ice Cream</i>	14.00
RED VELVET CAKE <i>Classic Red Cake with Cream Cheese Icing</i>	14.00
STRAWBERRY NAPOLEONS <i>Cream Filled Puffed Pastry with Fresh Strawberry and Chocolate Drizzle</i>	14.00

VALENTINE COCKTAILS

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

Warning: Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs
May Increase Your Risk of Food Borne Illness.