



# Valentine Rendezvous

VALENTINE WEEKEND - FEBRUARY 10<sup>th</sup> & 11<sup>th</sup>  
AND VALENTINES DAY – WEDNESDAY FEBRUARY 14<sup>th</sup>

## Rendezvous for Sunday Brunch

SUNDAY FEBRUARY 11<sup>th</sup>  
10:30AM - 2PM

### Carving

Copper Creek Angus Roast Prime Rib of Beef,  
Au jus, horseradish sauce

### Breakfast Table

Featuring Eggs Benedict  
Chef prepared Omelets to order  
Scrambled Eggs  
Bacon & Sausage  
Hash Browns  
Belgian Waffles with our homemade Blueberry  
strawberry sauce  
Quiche Lorraine

### Salads

Nicoise Salad with Tuna  
Tortellini with green goddess dressing  
Reds Homemade Coleslaw

### Hot Dishes

Lobster Mac and Cheese  
Burrata Ravioli with roasted garlic beurre blanc  
Stuffed Clams Casino  
Meatballs in Tzatziki sauce  
Crab and Corn Chowder

### And More...

Smoked Salmon Tier, Fresh Fruit Tier, Assorted  
Breads and Pastries  
Assorted cakes, pie, cookies, and finger desserts.  
Coffee & Juice Included!

\$35 per person

(Children 3-10yrs...15.<sup>99</sup> / Under 3yrs...Free)

**RESERVATIONS SUGGESTED**

**Entire Dinner Menu also available all day!**

## Pre-Valentines Weekend

### Sushi & Saki

FRIDAY FEBRUARY 9<sup>TH</sup> 4:00PM-8:00PM

Last chance for Chef Joe's special sushi menu.

### Double Points

SATURDAY FEBRUARY 10<sup>TH</sup>

Frequent Diner Club members earn double  
points for celebrating early.

### Valentine Brunch

SUNDAY FEBRUARY 11<sup>TH</sup>

Our buffet style brunch is back 10:30am – 2pm.  
Full Dinner menu also available 11:30am-8pm.

### Reserve for Valentines Day!

WEDNESDAY FEBRUARY 14<sup>TH</sup>

Open 11:30am – 9pm. Reservations Suggested!  
Entire dinner menu available plus great specials.

## Chef's Specials

AVAILABLE ALL OPEN HOURS!  
ENTIRE DINNER MENU ALSO AVAILABLE

### Petite Plates

SHRIMP LURES ~ blackened tiger shrimp with pickled jalapeno and  
avocado wrapped in smoked beef bacon then grilled and served with  
beer cheese for dipping. 16.<sup>99</sup>

PANKO CRISPY OYSTERS ~ panko coated oysters fried golden brown  
served over julienne of endive and pear citrus, then topped with wasabi  
oil. 16.<sup>99</sup>

SUSHI RICE CAKE ~ with tuna poke and avocado lime puree. 17.<sup>99</sup>

### Full Fare

LOBSTER TAIL FLIGHT ~ for the serious lobster lover! Sample succulent tails  
from all over the world on one plate...Canadian, Brazilian, South African,  
and Galapagos Island tails (4-6oz each) baked and served with drawn  
butter. 69.<sup>99</sup>

AUSTRALIAN COLD WATER TAIL (12-14oz) ~ widely accepted as the  
sweetest tail in the world. Baked and served with drawn butter. 59.<sup>99</sup>

TOURNEDOS AU POIVRE ~ cracked pepper coated petit filet medallions,  
pan sauteed then served over roasted garlic Israeli couscous topped with  
our cognac pan jus and grilled asparagus. 36.<sup>99</sup>

FISHERMAN'S NET ~ sauteed shrimp, scallops, and lobster tail with  
artichoke hearts and oven roasted tomatoes tossed with spinach fettuccine  
in our black olive aioli. 31.<sup>99</sup>

ROAST PRIME RIB OF BEEF AU JUS ~ Copper Creek Premium black Angus  
Beef, slow roasted and cut to order. Creamy horseradish sauce  
available upon request...(12oz.) 32.<sup>99</sup>

### Confection Caps

CHOCOLATE COVERED STRAWBERRIES ~ extra-large stem on juicy berries  
dipped in Fruition's (Catskill Mountains, NY) award winning brown butter  
milk chocolate. 3.<sup>00</sup> each \*\*\*Limited Availability\*\*\*

CITRUS OLIVE OIL CAKE ~ dense rich cake with sweet mandarin orange  
segments served over dark rum crême anglaise. 11.<sup>00</sup>

### Libations

#### SIGNATURE COCKTAILS

HENDRICKS PICKLED MARY ~ Hendricks Gin, house made half sour  
cucumber brine, bloody mary mix. 12.<sup>00</sup>

COUPED UP COCKTAIL ~ Grand Marnier, Pama, sparkling wine, orange  
juice. 12.<sup>50</sup>

CRANBERRY GINGER FIZZ ~ Grey Goose, unsweetened cranberry,  
orange juice, Bundaberg Ginger Beer. 12.<sup>00</sup>

BLOOD ORANGE PALOMA ~ Mi Campo tequila, lime juice, blood  
orange, seltzer. 12.<sup>50</sup>

APEROL SPRITZ ~ Prosecco, Aperol, club soda, orange. 12.<sup>00</sup>

ESPRESSO MARTINI ~ our unique combination of Ketel One, Kahlua,  
Borghetti Italian espresso liqueur, freshly brewed espresso. 14.<sup>00</sup>

POMEGRANATE MARTINI ~ 44 North Mountain Huckleberry Vodka,  
Pama, Cointreau. 12.<sup>00</sup>

#### LOCAL DISTILLERIES

PAUL VARJAK ~ created by local mixologist Kaitlyn Irwin.

Great Jones NY Bourbon, HVD NY Applejack, homemade spiced syrup,  
local cider, lemon, bitters. 13.<sup>00</sup>

MARTINEZ ~ HVD Old Tom Gin, Carpano Antica Sweet Vermouth,  
Luxardo Marachino liqueur, orange bitters. 12.<sup>00</sup>

GREAT JONES BOURBON BLOODY MARY ~ Great Jones Bourbon,  
Tabasco spicy bloody mary mix, cocktail shrimp & bacon 12.<sup>00</sup>

STONE WALL MULE ~ HVD Adirondack Apple Jack, Sauvage Upstate  
Vodka, Roses Lime Juice, gingerale. 11.<sup>00</sup>