

Valentine's Dinner Menu

FEB. 14TH 5PM-9PM. CALL/TEXT FOR RESERVATIONS 757.403.7073.

starters

chicken shitake potstickers with
asian slaw - 12

sashimi tuna with beet and goat
cheese caprese -14

grilled asparagus wrapped with beef
carpaccio with aged parmesan and
balsamic reduction -14

duck breast, thinly sliced and pan-
seared with fig jam and house-made
pear crisp -14

salads

kale, spinach, radicchio, fried goat
cheese, roasted beets, pickled shallot,
and candied pecans with beet
vinaigrette -8

tabouli - bulgar, romaine, tomato,
english cucumber, parsley, green
onion, mint, lemon juice -8

brussels, kale, carrots, applies, goat
cheese, candied pecans, roasted
butternut squash, pomegranate arils
and maple whole grain mustard
vinaigrette -8

mains

chicken roulade with greens, smoked gouda, shitake mushrooms, red peppers,
and soubise sauce on mushroom risotto -25

lobster thermador with sautéed spinach and saffron risotto -52

12 oz prime rib with au jus, au gratin potatoes and grilled asparagus -42

jumbo crab cake, creamy cajun shrimp orzo, toasted, with fresh parsley, green
onions, roasted garlic and charred brussels -39.75

pan seared scallops, shrimp, and crab, served on linguine with fresh herbed
garlic alfredo style sauce and garlic bread -28

"fabcakes" - sautéed hearts of palm and chic pea cakes served over quinoa with
roasted red peppers, English peas, shallots, garlic, kale, and feta-23.75

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