

# VALENTINE'S DINNER

## APPETIZERS

### TOMATO BISQUE | \$12

with basil oil and garlic cheese bread

### PANGEA HOUSE SALAD | \$10

Spring mix, cucumber, carrots, tomatoes and balsamic dressing

### CAESAR SALAD | \$12

kale, romaine, parmesan cheese, croutons and creamy caesar dressing

### CHARBROILED OYSTERS

(6) \$18 | (12) \$30

scampi butter, parmesan cheese and breadcrumbs

### FIRECRACKER SHRIMP | \$18

Fried and tossed in spicy creamy asian sauce

### CRAB & SHRIMP DIP | \$18

with spinach. Hot, creamy and cheesy, served with garlic toast points

### CRAB CAKE | \$20

served with homemade remoulade

## MAIN COURSE

### SEARED CHILEAN SEA BASS | \$48

with sundried tomato risotto, fried rock shrimp and cajun butter sauce

### CREAMY LOBSTER & SHRIMP LINGUINI | \$45

creamy wine sauce, 4oz lobster tail topped with breadcrumbs

### CHICKEN BREAST | \$34

Crispy or Blackened with herb mashed potatoes and sauteed green beans

### WILD MUSHROOM RAVIOLI | \$24

Cheese ravioli with wild mushroom cream sauce

### VEGAN JAMBALAYA | \$25

Peppers, onions, spicy tomato sauce, vegan sausage topped with green onion

### LAMB CHOPS | \$48

herb crusted, with duck confit roasted potatoes, caramelized onions and broccolini

### SURF & TURF | \$52

8 oz filet and shrimp, with truffle & herb mashed potatoes and house steak sauce

### THE LOVEBIRD SPECIAL \$150 (FEEDS 2)

+\$75 bottle of Chandon Rosé

40 oz Tomahawk Prime Ribeye, 8 oz lobster tail, truffle & herb mashed potatoes, sauteed green beans with caramelized onions and house steak sauce

## A LA CARTE

comes with choice of 1 side

### BONE-IN PORK CHOP | \$28

served with demi-glace

### 8 OZ FILET | \$42

served with house steak sauce

### 14 OZ RIBEYE | \$38

### 8 OZ LOBSTER TAIL | \$40

### PAN SEARED SALMON | \$35

Served with lemon butter sauce

## SIDES \$10 EACH

### 5 CHEESE MAC & CHEESE

### BROCCOLINI

### TRUFFLE & HERB MASHED POTATOES

### NOT YOUR MAMAS GREENS

smoked turkey, simmered in African spiced broth

### CORNBREAD

made with maple butter

### GREEN BEANS

sauteed in garlic and shallots

### BRUSSELS SPROUTS

fried and tossed in brown sugar and soy

## DESSERT \$15

### DESSERT TRIO

Chocolate covered strawberries, macarons and brookie

20% automatic gratuity will be added to all checks