

Café Nottes' Valentines Menu

Find out why we were voted most romantic restaurant for 7 years in a row!



APPETIZERS for sharing:

Crab Stuffed Mushrooms ~ 16

Grilled & stuffed with lump crab meat, mascarpone, parmesan & fresh herbs

Bruschetta Trio ~ 15

An array of traditional tomato, roasted red pepper & white bean bruschetta served with fresh focaccia bread

Swordfish Kebabs ~ 17

Marinated & grilled then served with sundried tomato rice pilaf & finished with a basil parsley sauce

SOUPS:

Lobster Bisque with sherry & sweet cream ~ 9

Italian Wedding Soup house made with meatballs, escarole & pastina ~ 8

SALADS:

Mista: Our house salad with field green lettuce, tomatoes, onion & Kalamata olives served with our house-made balsamic vinaigrette ~8

Caesar: Crispy romaine lettuce tossed with house-made croutons & creamy Caesar dressing ~9

ENTREES

Lobster Tail: An 8oz tail poached & served with lemon mashed potatoes, saluted garlic escarole & drawn butter ~45 *(In the mood for surf & turf get one of each & share. There is plenty to share the love!)*

Filet Mignon: An 8oz cut cooked to temp then served with thyme mashed potatoes, white balsamic glazed carrots & finished with a burgundy reduction ~40

Seared Fresh Tuna: cooked to temp & served with crab rice pilaf, garlic escarole & finished with a balsamic basil pesto ~35

Rosemary Chicken: Grilled & served with au gratin potatoes & white balsamic green beans ~32

Fresh Chilean Sea Bass: Served with lemon mashed potatoes, buttered baby carrots & finished with a roasted red pepper compound butter ~ 48

Vegetarian Option: Mediterranean pasta with roasted eggplant, red pepper, artichokes, sundried tomatoes & fresh escarole ~29

DESSERTS for Two ~14 or ~8 each

***Chocolate mousse cake with a salted caramel drizzle**

***Italian lemon cake with mint whipped cream**

***Raspberry almond tart with grand marnier sauce**

***Chocolate covered strawberries & cream**

