

**TIDES RESTAURANT**  
**VALENTINE'S WEEKEND MENU**  
**Saturday, February 13, and Sunday, February 14, 2010**  
**SEATING 5:00 PM – 10:00 PM**

**APPETIZER'S**  
**your choice**

**Bleu Sirloin Filet**

gorgonzola cheese – caramelized onions – chilled and sliced

**Scallop Ceviché**

citrus marinade

**Chilled Shrimp Cocktail**

poached in wine and old bay – cocktail sauce

**SALAD'S**  
**your choice**

**Classic Caesar Salad**

romaine tossed with caesar dressing parmesan- croutons

**Fresh Field Spring Greens**

balsamic vinaigrette-dried cranberries tossed nuts-parmesan

**ENTREE'S**  
**your choice**

**Grouper & Crab**

butter garlic white wine lemon sauce

**Chicken Piccata**

lightly sautéed lemon caper sauce

**Lump Twin Crab Cakes**

cajun remoulade sauce

**Tides Surf and Turf**

grilled sirloin filet and shrimp scampi

**Roasted Duckling**

half a duckling port wine cherry reduction

**Grilled Lamb Chops**

Rosemary blackberry glaze

**DESSERT'S**  
**your choice**

**Chocolate Cheese Cake**

chef's fresh strawberry sauce

**Chocolate Covered Poached Pear**

caramel sauce

\$34.00 per person

Menu price does not include tax or gratuity

18% gratuity will be added for parties 7 or more

A vegetarian option will be available; please let us know upon making reservations.