

Valentine Specials

Available 2/11 - 2/14

Specialty Cocktails

Cupid's Margarita • \$10

Jose Cuervo Tequila, Cointreau Liqueur, organic lime juice, ruby grapefruit juice and cranberry juice, sugar rim with strawberry garnish

Chocolate Covered Cherry Martini • \$11

Cherry Vodka, Grenadine Syrup, Godiva Liqueur, and cream with cherry and white chocolate garnish

Appetizers

Crispy Fried Shrimp • \$15

served with four shrimp and side of Thai chili sauce

Spinach & Artichoke Dip • \$14

served with tri-color tortilla chips

Bacon Wrapped Stuffed Dates • \$14

five stuffed dates with goat cheese, jalapeño drizzled with balsamic reduction

Shrimp Cocktail • \$15

served with cocktail sauce

Entrées

Entrées are accompanied by Chef's selection of starch and vegetable

9 oz. Filet • \$39

grilled filet mignon accompanied by mushrooms and a red wine mushroom demi-glacé

Prime Rib • \$38

slow roasted queen cut prime rib

Crab Cakes • \$36

Shrimp & Crab Cappellini • \$33

in a vodka blush sauce

Eggplant Napoleon • \$25

grilled eggplant, zucchini and tomato over farro, basil pesto and balsamic glaze

Prix Fixe Four Course Menu for Two - \$125

Tax + Gratuity Not Included. *No Substitutions.



First Course: Cup of Escarole Soup, Caesar Salad OR Garden Salad

Second Course: (Shared Appetizer for Two)
Appetizer Sampler: Cheesesteak Eggrolls, Shrimp Cocktail, Fried Ravioli

Third Course: (Shared Entrée for Two)
Crab Cakes AND 9 oz. Filet Mignon

Fourth Course: Cheesecake topped with raspberry sauce OR Bassets Ice Cream

*NO SUBSTITUTIONS. Dishes cannot be split. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

TAVOLA
RESTAURANT + BAR