

VALENTINE'S DAY 2012

APPETIZERS

- ROASTED RED PEPPER HUMMUS:** SERVED WITH BAKED PITA CHIPS. \$7
SPINACH & ARTICHOKE DIP: SERVED WITH TOASTED FOCACCIA BREAD \$9
SOUTHERN FRIED BRIE: SERVED WITH RASPBERRY DRIZZLE, TOASTED BAGUETTE
& FRESH GRAPES. \$10

SOUPS

- CREAM OF CHICKEN CURRY(CUP)** \$3
SHRIMP BISQUE (CUP) \$4

SALADS

- DRIED CRANBERRY & TOASTED ALMOND SALAD:** ON A BED OF SPRING LETTUCES TOPPED
WITH SHARP CHEDDAR FINISHED WITH RASPBERRY VINAIGRETTE. \$9
- BUXTON CAESAR:** CRISP ROMAINE LETTUCE TOSSED WITH SHREDDED PARMESAN &
TOASTED CROUTONS. \$8
- BUXTON HOUSE SALAD:** MIXED GREENS TOPPED WITH CARROT, CUCUMBER,
RED ONION & TOMATO. \$4

ENTREES

All Entrees are served with fresh vegetable, warm roll and butter.

♥*Valentine's Day Special*♥

**6 OZ. FILET WITH ROASTED PORTABELLA MUSHROOMS A TOP A BLEU CHEESE CROSTINI
WITH RED WINE DEMI GLACE. SERVED WITH ROASTED REDSKIN POTATOES & FRESH
ASPARAGUS SPEARS. \$30**

NEW YORK STRIP STEAK: CHOICE CENTER CUT, WELL AGED STRIP STEAK, GRILLED TO
TEMPERATURE & SERVED WITH BAKED POTATO. \$25

ROAST DUCKLING: SLOW ROASTED & CRISPY, SERVED WITH A TART ORANGE CRANBERRY
SAUCE & RICE PILAF. \$22

CHICKEN VICTORIA: TENDER GOLDEN BROWN BREAST OF CHICKEN STUFFED WITH HAM &
SWISS CHEESE SERVED ON A BED OF RICE WITH TOMATO, MUSHROOM, GARLIC SAUCE. \$18

SEAFOOD CHESAPEAKE: SUCCULENT SHRIMP, SCALLOPS & WHITEFISH IN A RICH PECAN
CHEESE SAUCE OVER RICE PILAF EN CASSEROLE. \$18

FRESH ATLANTIC GRILLED SALMON: FINISHED WITH A ROASTED GARLIC CREAM SAUCE.
SERVED OVER RICE PILAF. \$20

GRILLED PORTERHOUSE PORK CHOP: SEASONED WITH HERBS, SERVED WITH ROASTED
REDSKIN POTATOES. \$18

SEARED SEA SCALLOPS: FINISHED WITH A RICH RED PEPPER COULIS,
SERVED WITH BUXTON RICE. \$20

PENNE PASTA : TOSSED IN A TOMATO CREAM SAUCE WITH ROASTED PORTABELLA MUSHROOMS AND FRESH SPINACH. \$18

(ADD GRILLED CHICKEN \$3, SHRIMP \$4, SALMON \$5)

DESSERTS:

DAISY HUNTERS WALNUT FUDGECAKE A LA MODE \$6

GINGERBREAD WITH WARM LEMON SAUCE \$6

NEW YORK STYLE CHEESECAKE WITH STRAWBERRY TOPPING \$6

PECAN PIE WITH HOME MADE WHIPPED CREAM \$6

CARROT CAKE WITH BUTTERCREAM ICING \$6

FRESHLY BAKED PIE OF THE DAY \$5

VANILLA ICE CREAM OR RASPBERRY SHERBET \$3

An 18% Gratuity is added to parties of eight or more.