



*Freeport Tavern Valentine Weekend Menu  
Available Friday, Saturday and Sunday.*

*First Course*

*Your choice of:*

*Mixed Mesclun Greens*

*With Roma tomatoes and fresh mozzarella dressed with  
virgin olive oil vinaigrette*

*Lobster Bisque*

*Authentic creamy bisque garnished with freshly shucked lobster*

*Second Course*

*Your choice of:*

*Wood Grilled Petite Filet*

*Topped with freshly shucked lobster  
and béarnaise sauce served  
with grilled asparagus and pan fried potatoes*

*Shrimp and Scallops Raviolis*

*Gourmet shrimp and scallop raviolis sautéed  
in an Alfredo lobster cream sauce surrounded with PEI mussels*

*Rack of Lamb*

*Grass-fed free range New Zealand rack of lamb  
marinated in a garlic & herb olive oil, pan seared  
and served with polenta and sautéed baby green beans  
topped with a port wine demi-glac.*

*Duck Montmorency*

*Roasted young duckling breast in a Bing  
cherry brandy sauce served with sautéed brussels sprouts  
and potato boulangere*

*Third Course*

*Your choice of:*

*Crème Brulee Tart*

*Heart shaped Phillips chocolate brownie a la mode*

*\$59.95 per couple - may also be purchased individually for \$30 a person.*