



Valentine's Day



We welcome you and your loved one to *Villari's Lakeside* for our Valentine's Day Dinner.

We ask that you please be patient as all entrées are prepared to order.

APPETIZERS

Valentine Holiday Delight

Freshly sliced prosciutto, capicola, sopressato, sharp provolone, roasted red peppers, fresh mozzarella cheese, marinated artichoke hearts, green and black olives. 14

Bacon Wrapped Scallops

Fresh Bay Scallops wrapped with bacon, coated with a Bourbon BBQ glaze, served with a Mango salsa. 12

Jumbo Shrimp Cocktail

Six heart shaped, mouth-watering jumbo shrimp served with fresh tomato-vodka cocktail sauce. 13

Steamed Mussels

Prince Edward Island mussels available in red sauce, white sauce, or fra diablo style. 13

Long Hot Peppers

Stuffed with sharp provolone cheese & sliced prosciutto, roasted with garlic and olive oil. 10

Steamed Clams

Tender littleneck clams available in red sauce, white sauce, or fra diablo style. 13

Caprese Salad for Two

Fresh mozzarella cheese, sliced tomato, basil and roasted red peppers drizzled with extra virgin olive oil. 14

Ahi Tuna Tartare

Ahi grade Tuna served with wasabi, sliced avocado and crispy shallots laced with a Soy Sesame dressing. 14

Carpaccio

Thinly sliced Filet Mignon served with our lemon vinaigrette and baby Arugula. 15

Fried Mozzarella

Mozzarella cheese stuffed with basil and plum tomato, breaded and pan-fried, served with marinara sauce. 9

Crabmeat Cocktail

Fresh jumbo lump crabmeat served chilled in a stylish martini glass with fresh tomato-vodka cocktail sauce. 14

Pan-Fried Calamari

An Italian classic, pan-fried tender squid, sliced cherry peppers and red onions served with a pesto aioli and zesty tomato sauce. 12

Villari's Seafood Bisque

Delicious, rich and creamy soup enhanced with morsels of lobster, scallops and crabmeat. Cup 7 / Bowl 10

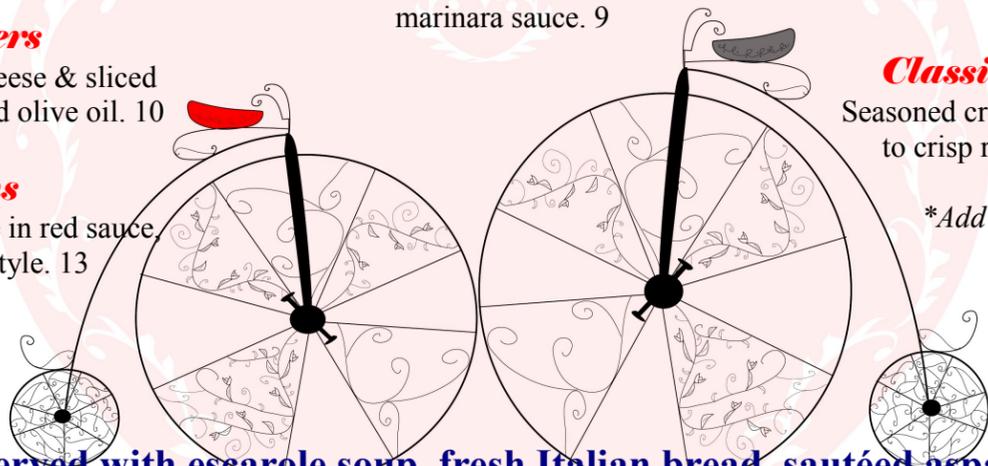
Wedge Salad

Crispy California lettuce wedge covered with cherry tomatoes, crumbled blue cheese, bacon, seasoned croutons, shallots and topped with blue cheese dressing. 8

Classic Caesar Salad for Two

Seasoned croutons and roasted red peppers added to crisp romaine lettuce topped with grated Romano cheese. 16

*Add Cajun-grilled jumbo shrimp. 5



All gourmet entrées are served with escarole soup, fresh Italian bread, sautéed asparagus spears and chef's selection of starch ~ No Substitutions Please.

Steak Louie

Blackened 12 oz. NY Strip Steak, char-broiled to perfection, topped with Porcini mushrooms and laced with a Cognac cream sauce, served with roasted garlic mashed potatoes. 30

Broiled Seafood Combination

Four ounce lobster tail, clams casino, crab imperial stuffed mushrooms, flounder filet, jumbo shrimp, and sea scallops, served with rice pilaf. 30

Mahi Mahi

Fresh Mahi Mahi topped with jumbo lump crabmeat imperial, broiled and topped with a lemon beurre blanc sauce served with rice pilaf. 32

Chicken or Veal Italiano

Stuffed with freshly sliced prosciutto, smoked mozzarella cheese and spinach, served with a porcini mushroom and sage demi-glace, over roasted garlic mashed potatoes. 30 / 32

Chicken or Veal Sinatra

Sautéed with jumbo lump crabmeat, jumbo shrimp, shitake mushrooms, and Sicilian olives finished with a bourbon veal demi-glace, served with roasted garlic mashed potatoes. 32 / 34

Chicken or Veal Parmigiana

Breaded and pan fried, topped with our basil marinara sauce and mozzarella cheese, served with a side of linguine pasta. 28 / 30

Surf and Turf

Succulent center cut eight ounce Filet Mignon and four ounce broiled Lobster Tail served with warm drawn butter and roasted garlic mashed potatoes. 43

Seafood Ravioli Misto

Lobster (2), Shrimp (2) and Crabmeat (2) filled ravioli sautéed with Sicilian olives, plum tomatoes and shitake mushrooms finished in a delicious lobster brandy sauce, topped with more lobster meat. 29

Shrimp and Lobster Francaise

Butter-fried jumbo shrimp and petite lobster tail, egg battered and pan-fried, sautéed in a delicious white wine, lemon butter sauce served with roasted garlic mashed potatoes. 32

Cupid's Crab Cakes

Two pan seared lump crab cakes dressed with a delicious lobster brandy sauce, served with mashed potatoes and sautéed baby asparagus. 32

Prime Rib of Beef (GF*)

Fourteen ounce cut of seasoned prime rib slow roasted in its own natural juice. 32

Roasted Rack of Lamb

Roasted with Dijon mustard crust, fresh rosemary and garlic, than topped with a mouth-watering cabernet sauvignon reduction. 32

Check out our extensive list of Craft Beers and Bottled Wine located on the opposite side of menu.

All Groupon Vouchers, Living Social Vouchers, Local Flavor Vouchers, Coupons and Special Promotions are not valid on Valentine's Day 02/14/19