



HAPPY VALENTINE'S DAY

DINNER MENU | 5PM-9PM

STARTERS

Lobster Bisque 12.5
Chef's Peabody Style Bisque

Leafy-Green Salad 9.5
*Chef's Choice of Fresh Greens,
Goji Berries, Caramelized
Orange, Pecans, Citrus
Cilantro Dressing*

Caesar Salad 12.5
*Petite Romaine. Homemade
Garlic Croutons, Parmesan
Cheese, Caesar Dressing*

+Grilled Chicken 8
+Salmon 10.5
For Any Salad

European Deli Platter 19
*Chef's Selection Of Specialty Meats, Cheeses, and
Assorted Accompaniments*

ENTRÉES

Peabody Burger 14.5
*8oz Ground Brisket and Short Rib, Garlic Aioli, Cheddar Cheese,
Tomato, Lettuce, Jack Daniel's Pickles, Brioche Bun*
YOUR CHOICE OF CHIPS OR FRIES

Seared Herb Crusted Salmon Fillet 26
*Mashed Potatoes, Sautéed Mushrooms, Wilted Spinach, Creole
Mustard Aioli*

Grilled Ribeye of Beef 45
*Watercress-Bone Marrow Compound Butter, Mashed Potatoes,
Asparagus*

Filet Mignon 39
6oz Filet, Mashed Potatoes, Asparagus, Truffle Sauce

Frenched Blackened Chicken Breast 25
Mashed Potatoes, Spinach, Roasted Pepper Butter

VALENTINE SPECIAL

6oz Filet Mignon and Sea Bass 65
Mashed Potatoes, Roasted Asparagus, Baby Carrots, Truffle Sauce, Lemon Butter Sauce

DESSERTS:

Raspberry Bittersweet Chocolate Tart 10

Pecan Pie 8.75

Banana Oreo Cheesecake 8.75

White Chocolate Duck 12

Vanilla Crème Brûlée 9.5

Scoop of ice cream 3.5

**Additional Selections Vary Daily*

BEVERAGES

Juice small 2.95 large 4.5
Orange, Grapefruit, Apple, Cranberry, Tomato

Milk 2.5
Whole, Skim, Almond, Soy, Chocolate

Soft Drinks 3
Cappucino - Latte 4
Rishi Organic Hot Teas 3.5

WE ARE HAPPY TO MODIFY AND ACCOMMODATE ANY ALLERGIES OR DIETARY RESTRICTIONS. WE ARE PLEASED TO PARTNER WITH THE FOLLOWING LOCAL FARMS: MARMILU FARMS, SPRING VALLEY FARM, ROSE CREEK VILLAGE FARM, BONNIE BLUE FARM, LOGAN TURNPIKE MILL. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE CONSUMER'S RISK OF FOOD-BORNE ILLNESSES.