



THE MARY WELLS DINING ROOM VALENTINE'S SPECIALS

Offered Friday, February 14 and Saturday,
February 15 in addition to our regular menu

»— VALENTINE'S SPECIALTY DRINKS —«

Love Martini

Malibu Rum, Peach Schnapps, Absolut Citron Vodka, and cranberry juice, garnished with a sugared rim and a lime wedge

Chocolate Martini

360 Double Chocolate Vodka, Bailey's Irish Cream, Crème de Cacao, chocolate syrup, Half n Half, and garnished with a swirl of fresh chocolate

Pink Lady

Amaretto, Crème de Cacao, Half n Half, a splash of Grenadine, and garnished with cherries

Forever Kissed Cosmo

Absolut Raspberri, Cointreau, fresh lime, and cranberry juice, and garnished with fresh red raspberries

»— SPECIAL VALENTINE'S ENTREÉS —«

All entrées include bread and your choice of Seafood Chowder or mixed greens salad

Surf and Turf for Two 70

Two 5oz grilled filets, four pan-seared sea scallops, four shrimp scampi in a garlicky butter sauce, creamy mashed potatoes, and a seasonal vegetable of the day.

Scallops with a Maple Bacon Jam 31

Pan-seared sea scallops, topped with house-made bacon jam, served alongside fluffy rice and a seasonal vegetable of the day.

Aged Filet Mignon 21 / 36

Black Angus Filet (5oz) or Two 5oz Filets Topped with Herb Butter, Served with Creamy Mashed Potatoes and a seasonal vegetable of the day.

Shimp Scampi over Linguini 22

Succulent shrimp sautéed in a rich, garlicky butter sauce, served over linguini pasta and accompanied by crispy garlic bread.

»— VALENTINE'S DESSERTS —«

Chocolate Covered Strawberries 12

Four fresh jumbo strawberries hand dipped in chocolate and individually decorated

Bailey's Cookies and Cream Trifle 8

House made trifle with cookie crumbles and Bailey's Irish Cream