

Randall's Valentine's Day 2018

APPETIZERS

JUMBO SHRIMP COCKTAIL-12

served with horseradish chili sauce

BAKED CLAMS CASINO-10

ESCARGOT IN GARLIC HERB BUTTER-10

served with garlic bread

OYSTERS ON THE HALF SHELL-14

served with horseradish chili sauce

JUMBO LUMP CRABMEAT COCKTAIL-15

served with browned butter or horseradish chili sauce

SHRIMP RAVIOLI AU FROMAGE-10

served with sun dried tomato, scallion and sauce mornay baked with mozzarella cheese

ALMOND CRUSTED BRIE-14

served with a berry coulis and crostini

SOUPS

BAKED ONION SOUP GRATIN-6

savory onion broth topped with crouton, gruyere, and parmesan cheese

CORN, CLAM AND SHRIMP CHOWDER-8

new england style chowder with roasted corn, bacon, sweet pepper, potatoes, clams and shrimp

SALADS

CAESAR-8

crisp romaine hearts tossed with parmesan cheese, season croutons and a creamy caesar dressing

MIXED GREENS-7

assorted baby greens, grape tomatoes, cucumbers, red onions with choice of dressing

WEDGE-8

crisp wedge of iceberg lettuce with bleu cheese dressing, topped with bacon, bleu cheese crumbles, and diced tomatoes

FEATURED ENTREES

LOBSTER FRANCAISE-40

lobster tail egg batter dipped, sautéed with shallots, mushrooms, tomatoes and capers in a lemon buerre blanc butter

ORCHARD COMBINATION -40

petite mignon with mushroom cap and béarnaise sauce served with sautéed jumbo lump crabmeat with mushrooms and browned butter

SEAFOOD SCAMPI ALA ROMANA-35

sautéed scallops, shrimp, jumbo lump crabmeat with mushrooms, asparagus, tomatoes in a garlic herb butter served over linguini

VEAL PRINCESS-35

sautéed veal topped with jumbo lump crabmeat with asparagus, mushrooms and tomatoes in a lemon butter sauce

CEDAR PLANK SALMON-27

jail island salmon grilled on a cedar plank topped with apricot horseradish glaze

CHILEAN SEA BASS-37

pan seared filet of sea bass with an artichoke pesto sauce

FILET MIGNON- 40

with mushroom cap and béarnaise sauce

MEDALLIONS OF VEAL SCHNITZEL-26

lightly breaded veal pan seared topped with lemon butter

CHICKEN FRANCAISE-22

boneless breast of chicken egg batter dipped, sautéed with shallots, mushrooms, tomatoes and capers in a lemon buerre blanc butter

LAMB CHOPS HUNTER-38

pan roasted with garlic, mushroom and tomato in a red wine demi-glaze

SURF AND TURF-40

broiled maine lobster tail with brown butter and a petite mignon with mushroom cap and béarnaise sauce

LOBSTER TAIL-40

twin broiled lobster tail served with browned butter

LOBSTER TAIL WITH JUMBO LUMP CRAB-40

broiled maine lobster tail topped with jumbo lump crabmeat, served with browned butter

JUMBO LUMP CRAB CAKES-28

twin jumbo lump crab cakes broiled, served with remoulade sauce

SEAFOOD COMBINATION-40

broiled maine lobster tail, shrimp, scallops, flounder, and a crab cake, served with remoulade and browned butter

MEDALLIONS OF VEAL MARSALA-26

sautéed veal with mushrooms and marsala wine demi-glaze

VEAL SCHNITZEL MARYLAND-38

lightly breaded veal, pan seared, topped with jumbo lump crabmeat in a caper lemon butter

ALL ENTREES COME WITH CHOICE OF POTATO AND THE VEGETABLE DU JOUR

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

DESSERTS

MOLTEN CHOCOLATE CAKE-8

served warm a la mode

FOUR LAYER CARROT CAKE-8

VANILLA CREME BRULEE-8

JUNIORS NEW YORK CHEESECAKE-8

topped with raspberry sauce

BOURBON PECAN PIE-8

LEIBY'S ICE CREAM-5