



Valentine's Menu

Main Courses

All Mains Come with Choice of Cup of Soup or Side Salad

Valentine's Entree for Two **\$125**

Two 6oz Filets, 1/2lb Snow Crab, Saffron Paella Rice, Broccoli & Garlic Butter. Served with Two Glasses of Seaglass House Red or White Wine

Chilean Sea Bass **\$52**

Roasted Sea Bass, Broiled with Apple Cider Vinaigrette, Topped with Teriyaki Glaze, Julien Vegetables & Rice Pilaf

Prosciutto Stuffed Chicken Marsala **\$43**

Bone-In Chicken Stuffed with Prosciutto, Porcini, Mozzarella, Marsala Reduction over Angel Hair Pasta

Cioppino **\$51**

Seafood Stew with Snow Crab, Shrimp, Mussels, Bay Scallops, & Calamari in a Garlic Tomato Broth

Filet Mignon **\$39 6oz | \$45 8oz**

Grass Fed Filet, Red Wine Demi Glace, Fried Onions, Carrots, & Garlic Mashed Potatoes

Apple Cider Kissed Pork Tenderloin **\$34**

Roasted Tenderloin, Apple Cider Glaze, Collard Greens with Bacon & Black Eyed Peas

Lobster & Snow Crab over Paella Rice **\$75**

7 oz. Lobster Tail, Snow Crab Cluster, & Saffron Paella Rice with Garlic Butter

Chicken Cacciatore **\$38**

Bone-In Chicken Simmered in Tomato, Peppers, Mushrooms & Wine over Angel Hair Pasta with Capers

Appetizers

Calamari **\$18**

Crispy Fried Rings & Pepperoncini, Capers, Roasted Red Peppers & White Wine Tomato Sauce

Toasted Bruschetta **\$14**

Baguette with Mozzarella, Concasse Tomato Salsa, Basil & Balsamic Drizzle

Crab Stuffed Portobello Mushroom **\$17**

Portobello Cap with Crab Stuffing, Lemon Hollandaise, & Baby Greens

Soups & Salads

Lobster Bisque **\$7 Cup | \$14 Bowl**

Silky Bisque with Cognac Cream & Butter Poached Lobster

Clam Chowder **\$4 Cup | \$8 Bowl**

New England Clam Chowder with Clams, Potatoes & Herbs

Caesar Salad **\$7 Small | \$14 Large**

Fresh Romaine Lettuce, Garlic Croutons, Shaved Parmesan, & House Caesar Dressing

House Salad **\$7 Small | \$12 Large**

Fresh Romaine Lettuce, Tomato, Cucumber, Cheddar, Garlic Croutons & Choice of Dressing

Desserts

Red Velvet Bistro Cake **\$8**

Red Velvet Cake with Cream Cheese Frosting

Dark Chocolate Macchiato **\$7**

Rich Dark Chocolate with a Creamy Filling & Bold Espresso Topping

Tiramisu **\$7**

Espresso Soaked Ladyfingers with Mascarpone Cream

Add Ons

1/2 lb Snow Crab **\$34**

7oz Lobster Tail **\$40**

THE **ST CLAIR** INN

500 N. RIVERSIDE AVENUE | ST. CLAIR | MI | 810-289-6209

Executive Chef Frank Mancuso