

# **GALWAY BAY VALENTINE'S DAY MENU**

## **Crab and Shrimp Galway Bay**

*Large Shrimp dusted with soy and brown sugar then skewered with onions and mushrooms and chargrilled, served accompanied by one of our award winning Crab Cakes, with homemade tartar sauce, flavored couscous and fresh market vegetables \$16.99*

## **Wicklow Lamb Chops**

*Two Lamb loin chops marinated in roasted garlic, olive oil and fresh rosemary then breaded, baked in the oven and served topped with a green onion compote accompanied by a selection of fresh vegetables and Irish champ mashed potatoes \$17.99*

## **Trio of Shrimp Skewers**

*A tasty trio of Shrimp skewers, each with a different flavor profile, one with a garlic and onion marinade, another with a chipotle rub and the third dusted with a soy and brown sugar mixture, all chargrilled with mushrooms and onions and served on a bed of flavored couscous accompanied by a medley of fresh winter vegetables \$16.99*

## **Salmon Brittas Bay**

*A fresh filet of wild Irish Salmon lightly seasoned then baked in the oven and served topped with a lemon butter sauce accompanied by pan-sautéed garlic chard and a delicious homemade crab risotto \$16.99*

## **Slow-roasted Beef Tenderloin**

*Beef tenderloin rubbed with herbs and spices then slow-roasted in the oven, sliced and served topped with a delicious green onion and garlic compote accompanied by au gratin potatoes and fresh market vegetables. \$19.99*

## **Lobster Newberg**

*A delicious dish with chunks of seasoned Maine Lobster meat placed in a potato-lined crock, topped with a tasty celery and sherry volute then oven-baked and served accompanied by a selection of winter vegetables \$19.99*

## **Miss Peggy's Crab Cakes**

*Jumbo lump crabmeat seasoned with Miss Peggy's special recipe and formed into two large crab cakes, then baked in the oven and served with our homemade tartar sauce, accompanied by garden rice and fresh sautéed market vegetables \$21.99*

# Valentines Day Wine & Dessert Menu

## Sunday February 14th 2010

### Desserts

Irish Mist Infused Golden Raisin Bread Pudding with Custard

Baileys Espresso Chocolate Mousse

Chocolate cup with Berries and Cream

### Wine Selections      glass      bottle

#### Sparkling

Glass, Champagne Cocktail	5	—
Glass, Mimosa	5	—
Champagne split, Charles de Fere, France.	—	7
Moreson Brut, Cuvee Cape, Champenoise, S. Africa	—	34
Veuve Cliquot, Half bottle, France	—	38
Moet et Chandon. White Star, France	—	52

#### White

Alois Lageder "Riff", Pinot Grigio, Italy	7	27
Cave Spring, Reisling, Niagra Peninsula, Canada	8	29
Sherwood, Sauvignon Blanc, Marlborough, New Zealand	8	29
Penfolds "Thomas Hyland" Chardonnay, Australia	7	27
Sonoma Cutrer, Chardonnay, Russian River, California.	9	35

#### Red

Chateau Bianca, Pinot Noir, Willamette Valley, Oregon	8	34
Ironberry, Cabernet\Shiraz, Australia	7	27
Navarro Correas, Malbec, Mendoza, Argentina	7	27
Alexander Valley, Cabernet Sauvignon, California	—	35
Chateau Montalena, Zinfandel, Napa Valley, California	—	42
Dulcet Reserve, Cabernet\Syrah, Beaulieu Vineyards, Napa	—	48