



VALENTINE'S DAY 2010

**WE AT BUCKLEY'S ARE SO HONORED THAT YOU CHOSE TO SPEND YOUR VALENTINE'S DAY WITH US.
WE PUT TOGETHER A SPECIAL VALENTINE'S DAY MENU THAT INCLUDES ALL OF YOUR
FAVORITES PLUS SOME SPECIAL TREATS. WE HOPE YOU ENJOY YOUR EVENING.**

THANK YOU

APPETIZERS

GRILLED SHRIMP SATAY WITH PEANUT SAUCE

12.00

KOBE BURGERS

11.00

PETITE MINT AND GARLIC CRUSTED LAMB CHOPS

13.00

BLUE CRAB CAKES

12.00

PROSCUITTO WRAPPED SEA SCALLOPS

13.00

MUSHROOM AND FONTINA CHEESE PIZZA

10.00

BAKED ARTICHOKE DIP

8.00

SALADS

MIXED GREEN SALAD

Mixed Greens with Spiced Walnuts, Red Onion, Ricotta Salata Cheese Served with a
Roasted Red Pepper Vinaigrette

5.00

CAESAR SALAD

Classic Caesar Dressing with Romaine Lettuce, Croutons, and Parmesan Cheese

7.00

SOUPS

Butternut Squash 3.00/4.00

Lobster Bisque 4.00/5.00

Vegetarian Chili 3.00/4.00



ENTRÉES

EGGPLANT PARMESAN

Slices of Eggplant Rolled in a Blend of Breadcrumbs and Parmesan Cheese, Baked and Served over Linguini with an Oven-Roasted Tomato Sauce

~ **eighteen dollars** ~

Pairing Recommendation: Zinfandel, Cabernet Sauvignon, IPA, or Red Ale

CRAB AND SPINACH STUFFED SALMON*

Salmon Filet Stuffed with Crab, Spinach, Capers, and Cream Cheese Served over Rice Pilaf with Seasonal Vegetables and Finished with Buerre Blanc

~ **twenty-five dollars** ~

Pairing Recommendation: Pinot Noir or Belgian Ale

CHICKEN SALTIMBOCCA*

Prosciutto and Sage Layered Boneless Breast of Chicken Sautéed in Clarified Butter, Shallots, and White Wine Served over Roasted Garlic Mashed Potatoes

~ **nineteen dollars** ~

Pairing Recommendation: Viognier, Sauvignon Blanc, Chardonnay, or Golden Ale

BUCKLEY'S LAMB STEW*

Lamb Shoulder Slow Braised in Red Wine with Potatoes, Carrots, Parsnips, and Peas Topped with a Red Onion Marmalade

~ **twenty-three dollars** ~

Pairing Recommendation: Syrah, Cabernet, Stout, or Porter

GRILLED 8 OUNCE CHOICE FILET*

Tenderloin Filet Rubbed with Garlic and Extra Virgin Olive Oil Topped with Blue Cheese Butter, Demi-Glace Sauce, Flash-Fried Onion Straws, and Garlic Mashed Potatoes

~ **thirty dollars** ~

Pairing Recommendation: Cabernet, Zinfandel, Merlot, Stout, or Ale

GRILLED PORK CHOP*

Grilled Bone-In 12oz Pork Chop Topped with a Brandy Mushroom Cream Sauce and Served with Blue Cheese Mashed Potatoes and Fennel Slaw

~ **twenty-five dollars** ~

Pairing Recommendation: Pinot Noir, Merlot, or Lager

SHRIMP AND LOBSTER PASTA

Sautéed Shrimp and Lobster Served over Handmade Fresh Fettucini with a Tarragon Cream Sauce

~ **twenty-seven dollars** ~

Pairing Recommendation: Champagne, Chardonnay, Pilsner, or White Ale

When dining out or at home thorough cooking of foods from animal origins reduces the risk of food born illnesses