



Valentine's Day at Al Lago

Appetizers

Wild Mushroom Crostini

Wild mushrooms sautéed with caramelized onions and sundried tomatoes with a Béchamel sauce, served with crostini 11.99

Large Sea Scallops

Pan seared and drizzled with a balsamic reduction 13.99

Beef Skewers

Tender marinated beef skewers with a red wine demi-glaze 12.99

Lobster Gasm

12oz Lobster tail, cut to bite size pieces, poached with a Chardonnay Buerre Blanc served on the tail with a fresh herb chiffonade 49.99

Entrees

Lobster Tail

12oz Lobster tail served with Champagne butter, mashed potatoes and fresh vegetables 52.99

Prime Rib

16oz Angus corn fed Prime Rib slow roasted to perfection and served with au jus, horseradish, potatoes, and vegetables 36.99

Surf N Turf

6 oz Lobster tail and a 10oz cut of certified Angus Prime Rib 65.99

Crab Stuffed Alaskan Cod

Fresh Alaskan Cod stuffed with Dungeness Crab finished with a lemon Buerre Blanc accompanied by vegetables and pasta 29.99

Cannelloni Di Pollo

Pasta stuffed with chicken, ricotta, spinach, & fresh mozzarella topped with marinara and béchamel 19.99

Eggplant Parmigiana

Fresh breaded eggplant layered with marinara and ricotta, topped with mozzarella and baked to perfection 19.99

Papparedelle con Fungi

Wild mushrooms sautéed with sun-dried tomatoes in a light garlic olive oil sauce tossed with hand cut fettuccini pasta and topped with Truffle oil 21.99

Lam Shank Osso Bucco

Lamb shank slow braised in a mirepoix of onion, carrots, celery, and garlic in a red wine reduction served with saffron risotto 29.99