

Charlton Tavern Valentine Menu

Drink Specials

Chocolate Martini Passion Fruit Cosmo
Martini and Rossi Prosecco St Germaine and Champagne



Appetizers



Soup du Jour 4.95 French Onion Soup 7.50

Traditional Chilled Shrimp Cocktail 11.95

Stuffed Mushroom Caps – with vegetables, three cheeses and sausage 8.95

Traditional fried Calamari – tossed with olive oil, parmesan, lemon and parsley served with marinara sauce 11.95

Arancini – fresh herbs, sundried tomato and smoked mozzarella risotto balls served with marinara 8.95

Lovers Appetizer Special – stuffed mushrooms, fried calamari, arancini and mini crab cakes 16.95

Steamed Clams – dozen little necks simmered in a white wine herb butter broth 12.95

Homemade Blue Crab Cakes – served with a remoulade sauce 12.95



Dessert Specials



Lovers Trio – Chocolate Tart filled with chocolate Mousse, twin cannollis and chocolate dipped strawberries

Toll House Pie served warm with vanilla bean ice cream





Coachman's Prime Rib – slow roasted and char grilled to perfection served with horseradish sauce, garlic mashed potatoes

12oz 28.95 16oz 30.95

Seafood Pot Pie – tender langostinos, shrimp, and scallops with sugar snap peas, cremini mushrooms, and red potatoes in a velvety cream sauce, topped with a golden brown puff pastry crust 28.95

Chateaubriand for One – succulent choice beef tenderloin, slow roasted to perfection, with red wine bordelaise sauce paired with garlic mashed 32.95

Surf and Turf – sliced beef tenderloin, with 4oz lobster tail stuffed with a delicate crab meat stuffing, finished with red wine bordelaisie sauce, and garlic mashed potatoes 36.95

Seafood Cioppino – a medley of fresh swordfish, shrimp, mussels and scallops in a savory fennel and tomato enhanced seafood brodo accompanied with grilled crostini 29.95

Chicken Provencal – tender chicken breast fillets, sauteed with artichoke hearts, mediterranean olives, sundried tomatoes, and capers in a white wine lemon butter sauce tossed with penne 22.95

Salmon Oscar – baked filet of salmon with tender asparagus, sweet crab meat and finished with a lemony hollandaise, served with rice pilaf 30.95

Pan Seared Duck Breast – finished with a Chambord sauce, served with rice pilaf 26.95

Eggplant Stack – parmesan encrusted eggplant, with roasted red peppers, spinach and fresh mozzarella finished with a marinara 20.95

Guinness Braised Boneless Short Ribs – served with a rich Guinness sauce with garlic mashed 27.95

Panko Encrusted Rack of Lamb – herb rubbed and served with a rosemary burgundy demi glaze 32.95

