

# Celebrate Valentine's Day

## at 170 Grill

### *at the start*

#### **LOBSTER BISQUE**

A rich savory blend of lobster, brandy, sherry and cream, with claw and knuckle lobster meat.

**CUP \$8 BOWL \$10**

#### **CYPRUS SALAD** **\$10**

Iceberg lettuce and arugula with cucumbers, banana peppers, onions, olives, tomatoes and roasted peppers, tossed in red wine vinaigrette.

### *to drink*

#### **RASPBERRY CREME VALENTINI** **\$11**

Rum Chata and Chambord shaken with a splash of grenadine, garnished with a chocolate rim and maraschino cherry.

#### **CHAMPY**

*A Sparkling Wine by Jenny Johnson*  
Soft, lush and creamy with hints of strawberry, green apple and ripe star fruit. (Only available in MA)

**GLASS \$10 BOTTLE \$46**

### *by the chef*

#### **LOBSTER RAVIOLI** **\$32**

North Atlantic cold-water lobster meat, ricotta and mascarpone cheese ravioli tossed in a lobster cream sauce topped with an arugula, lobster and shaved parmesan salad.

#### **SALMON PROVENCAL\*** **\$26**

Seared North Atlantic oceanic raised salmon, sautéed cremini mushrooms, roasted red peppers, baby spinach and roasted tomatoes in a white wine butter sauce, served over jasmine rice.

#### **CAJUN RIBEYE RISOTTO\*** **\$38**

Cajun marinated 28-day aged ribeye, grilled and finished with a BBQ butter, served with chorizo risotto.

### *at the finish*

#### **RED VELVET** **\$10**

Layers of red velvet cake and cream cheese frosting finished with a chocolate drizzle, garnished with a chocolate hazelnut pirouette and a strawberry.

*Specials available 2/12-2/16*

## MAKE YOUR RESERVATION TODAY!

*Before placing your order, please inform your server if anyone in your party has a food allergy. \*These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked meat, fish, poultry or eggs may increase your risk of foodborne illness.*