

6th Street Eatery Valentine's Week Features

Starter

Pumpkin Pierogis \$7

Pumpkin and ricotta stuffed pierogis with a pecan and sage cream sauce.

Entrées

Surf and Turf (GF) \$23

Grilled 6 oz bacon wrapped fillet mignon, and seared sea scallops served with smoked gouda mashed potatoes and broccolini.

Cajun Chicken Pasta - \$14

Creamy penne pasta with red peppers, mushrooms, and sun-dried tomatoes topped with a seared chicken breast.

Lobster Mac and Cheese - \$19

Pasta tossed with cheddar, mozzarella, gruyere, and cream cheese sauce topped with a grilled butter and herb lobster tail.

Dessert

Blood Orange Crème Brûlée \$5

Blood oranges marinated in champagne under a smooth vanilla bean crème brûlée,

Cupids Shareable Dessert \$9

Red velvet cake enclosed in white chocolate, surrounded by strawberry shortcake crème puffs, chocolate-covered strawberries, and cherry hearts.