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.