



VALENTINES DAY 2026

SATURDAY, FEB. 14TH

4:00 - 9:00

MEALS INCLUDE: APPETIZER, SOUP OR SALAD, ENTREE,
CHEFS POTATO, VEGETABLE, ROLLS, DESSERT & GLASS OF "LOVE POTION (CHAMPAGNE)

RESERVATIONS
REQUIRED

724-752-
4653
EXT. 100

PROLOGUE

PORK WELLINGTON ~ BRUSCHETTA ~ SQUIRES' SHRIMP COCKTAIL

ACT I

ROASTED RED PEPPER BISQUE SOUP ~ CASTLE SALAD ~ LORDS CAESAR SALAD

ACT II

SWEETHEARTS SURF N' TURF

TWO GRILLED 4 OZ FILETS & A 6 OZ CANADIAN LOBSTER TAIL
POACHED IN CHARDONNAY BUTTER. SERVED W/ DRAWN BUTTER \$92.95

TENDER HEARTED TWIN LOBSTER TAIL

TWO 6 OZ CANADIAN LOBSTER TAILS, POACHED IN CHARDONNAY BUTTER
W/ A SIDE OF DRAWN BUTTER \$79.95

HEARTFELT FILET MIGNON

2 PAN SEARED 4 OZ FILET MIGNON MEDALLIONS, TOPPED WITH BOURSIN CHEESE,
ON A BED OF CARMELIZED ONIONS WITH A KISS OF BALSAMIC GLAZE \$82.95

COURTING CRAB CAKES

TWO MARYLAND STYLE LUMP CRABMEAT CAKES, PAN SEARED
SMOOCHED WITH LEMON DIJON CREAM SAUCE \$76.95

SEDUCTIVE STRIP STEAK

14 OZ SEASONED, GRILLED NY STRIP STEAK, WITH HERB COMPOUND BUTTER \$74.95

ENCHANTED PRIME RIB

12 OZ. CUT, SLOW ROASTED PRIME RIB OF BEEF WITH AU JUS \$72.95

SENTIMENTAL SHRIMP & SCALLOP AIOLI

SAUTEED SEASONED GULF SHRIMP AND BAY SCALLOPS OVER ANGEL HAIR PASTA
IN A GARLIC OLIVE OIL SAUCE \$70.95

HEAVENLY HALIBUT

PAN SEARED, FLAKEY WHITE HALIBUT FILLET, DRIZZLED WITH A
PROSECCO BUERRE BLANC \$69.95

ENTRUSTED ENCRUSTED CHICKEN TORTELLINI

PARMESAN ENCRUSTED CHICKEN BREAST, PAN FRIED, NESTLED OVER
CHEESE TORTELLINI, TOSSED IN A ROSE' CREAM SAUCE \$64.95

LOVESICK LASAGNA

CHEF ANGUS' 5 CHEESE, ROASTED TOMATO, SPINACH LASAGNA \$49.95

EPILOGUE

NY CHEESECAKE ~ CHOCOLATE MOCHA PANACOTTA ~ STRAWBERRY SHORTCAKE

SHAKESPEARE'S RESTAURANT & PUB

~CLOSED FOR LUNCH
~NORMAL DINNER MENU
NOT AVAILABLE
~PRICES ARE
PER PERSON
~TAX & GRATUITY
NOT INCLUDED