

features



VALENTINES DAY FEBRUARY 14

APPETIZER

Lobster Ravioli with Brown Butter Herb Sauce...\$12

Striped North Atlantic lobster ravioli with a delicate sauce of herbs and brown butter

Minestrone Soup...\$6

A blend of veggies, herbs, northern and kidney beans, tomato broth, and pasta

ENTREES

Prime Rib of Beef au jus...\$30

12 oz. prime rib slow roasted with a side of homemade horseradish cream, mashed potatoes, and vegetable

Creamy Pesto Pasta with Roasted Tomatoes and Spinach...\$18

Linguine with your choice of grilled chicken breast or shrimp

Salmon and Mixed Greens Salad...\$26

Mixed greens and spinach topped with strawberries, candied walnuts, feta, and wood-grilled salmon served with our homemade dressing of your choice (balsamic vinaigrette, ginger-vinaigrette, Mediterranean vinaigrette, ranch, bleu cheese)

DESSERT

Flourless Chocolate Cake and Chocolate-Covered Strawberries...\$7

Homemade rich, dense chocolate cake and two chocolate-covered strawberries

Cheesecake...\$7

Homemade cheesecake with vanilla crust and raspberry drizzle

COCKTAIL SPECIAL

Chocolate Raspberry Martini...\$7

Raspberry vodka, Dark Crème de Cacao, heavy cream, Tia Maria, finished with a raspberry heart

(Our everyday menu will also be available.)

The Gem and Keystone Brewpub | GemandKeystone.com



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.