

Gelston House

Valentine's Day

Appetizers

Lobster and Corn Chowder . . . \$6.95

Classic New England Chowder Enhanced Further with the Addition of Sweet Corn and Fresh Maine Lobster

French Onion Soup. . . \$5.95

Mixed Green Salad . . . \$5.95

Caesar Salad . . . \$7.95

Goodspeed Salad . . . \$10.95

Jumbo Shrimp Cocktail . . . \$12.95

With Classic Cocktail Sauce and Freshly Grated Horseradish

Oysters N The Raw . . . \$2.50 each

Freshly Shucked Blue Point Oyster Over Crushed Ice Accompanied By Cocktail Sauce & Lemon

Bruschetta . . . \$7.95

Grilled French Bread Topped with Marinated Sun Dried Figs, Roquefort Cheese, Toasted Walnuts and Extra Virgin Olive Oil

Accompanied By Field Green Garnish

California Rolls . . . \$9.95

Paper Thin Sheets of Dried Seaweed Filled with Seasoned Rice, Julenne Cucumbers, Carrots, Avocado, Celery & Shredded Cabbage Accompanied By Wasabi Picked Ginger & Aged Soy Sauce

Confit of Duck Spring Roll \$12.95

Slow cooked duck shredded & wrapped in paper thin pastry, quick fried with ginger & orange sauce

Entrees

Prime Rib . . . \$28.95

Slow Roasted Until Tender Through-N-Through Accompanied by Au Jus, Vegetable and Au Gratin Potatoes

Pepper-crusted Black Angus Sirloin . . . \$25.95

Topped with three onion confit, Roasted Garlic Mashed Potatoes

Crusted Grilled Rack of Lamb . . . \$26.95

New Zealand Lamb Marinated in Garlic and Olive Oil Lightly Grilled and Encrusted In Panko Bread Crumbs And Mustard Crust, Accompanied By Au Gratin Potatoes & mango, mint & papaya chutney

French Breast of Chicken \$21.95

Over sauteed portabella mushrooms, pearl onions, artichoke hearts, broccoli, garlic potatoes with pan roasted brandy sauce

Crispy Long Island Duck \$24.95

Semi boneless half duck with special blend of herbs, spices & slow roasted w/mango chutney & wild rice

Lobster Ravioli . . . \$22.95

Fresh Ravioli Tossed with Sautéed Spinach, Roasted Red Peppers, Sun Dried Tomatoes, Pesto, and Champagne Cream Sauce

Earth-n-Sea . . . \$26.95

Twin Tournd of Tenderloin and Baked Stuffed Shrimp with a Bordelaise Sauce and Drawn Butter Accompanied With Mashed Potatoes

Pan Seared Sea Bass . . . \$27.95

Accompanied by a Lobster Tarragon Sauce, Creamy Risotto and Vegetables

Seared Salmon and Asparagus . . . \$21.95

Fresh Atlantic Salmon Filet, Baked with Herb Ver Jus, Mashed Potatoes & Vegetable

Shrimp & Scallop Saute \$24.95

Quickly sauteed with onions, garlic, spinach, herbs & tomato with capellini

Lobster Shepherd's Pie \$24.95

Chunks of fresh lobster meat with herbs, sherry, shallots, layered between mashed potatoes & sweet corn

With asparagus spears and a light tarragon cream sauce