

Valentine's at the Oxhead Tavern

Our Four Course Dinner Special runs from February 9th through Feb. 15th

For reservations, please call 508.347.7393

Appetizer's

Grilled Bruschetta Flatbread—A Thin flatbread layered with fresh mozzarella cheese, baked then topped with fresh diced tomatoes and balsamic reduction

Homemade crab cakes—Lump crabmeat delicately seasoned & breaded, then pan fried. Served with a lemon aioli sauce

Salads

Garden Salad: Mixed greens, tomatoes, olives, cucumbers and croutons with your choice of dressing

Sturbridge Salad: Baby greens, walnuts, gorgonzola cheese and sun dried cranberries tossed with a raspberry vinaigrette dressing

Traditional Caesar Salad

Entrees

Homemade Chicken Piccata —Pan fried breast of chicken with a light sauce made with fresh lemon juice, capers, chopped parsley and chicken stock. Served on a bed of pasta \$24.95
Suggested wine pairing: Ecco Domani Pinot Grigio \$7.5

Fresh Atlantic Salmon— Pan fried and served with a light lemon beurre blanc sauce. Served with steamed vegetables and your choice of starch \$27.95
Suggested wine pairing: Kendall Jackson Chardonnay \$9.5

Grilled Prime Rib of Beef—12 ounce cut, grilled to your liking. Served with steamed vegetables and your choice of starch \$29.95
Add your choice of 3 seafood stuffed shrimp or grilled shrimp \$5.00
Suggested wine pairing— Dona Paula Estate Malbec \$8.5

Desserts

Carrot Cake with Sweet Cream Cheese Frosting

Ultimate Chocolate Overload Cake

Turtle Cheesecake

Dessert for 2 —Homemade Raspberry Crème' Brulee surrounded by chocolate covered strawberries

Suggested dessert wine: Ménage A Trios Moscato \$7.5