VALENTINE'S DAY
Feature Menu

Starters

Coconut and Toasted Almond Shrimp
Crunchy Asian Tiger Shrimp with Spicy Orange Sauce - Winner of the Taste of Buffalo "People's Choice" Award 16

Crab Cakes
Two 3oz. Maryland Style Lump Crab Cakes Paired with Chipotle Aioli 16

Calamari
Parmesan Dusted Fried Calamari Served with Our Red Sauce and Lemon 16

Shrimp Cocktail
Chilled Poached Asian Tiger Shrimp and Cocktail Sauce 15

Baked Spinach and Artichoke Dip
Spinach, Romano Cheese, Artichoke Hearts and Roasted Red Peppers, Served with Grilled Italian Bread 14

Potsticker
Pork and Vegetable Filled Dumplings Served with Sweet Chili Sauce 12

Soup

Stuffed Pepper
Cup 5 Bowl 8

French Onion Au Gratin
Cup 6 Bowl 9

Salads

Red Coach House Salad
Sliced Strawberries, Almonds, Crumbly Bleu Cheese and Concord Grape Vinaigrette over Mixed Baby Greens 14

Caesar Salad
Romaine Lettuce, Garlic Croutons, Romano Cheese and Caesar Dressing 13
Add Anchovies 3
Add Grilled Chicken 8
Add Grilled Salmon 9
Add Grilled Shrimp 10

Finger Lakes Pear Salad
Riesling Poached Pear, Candied Walnuts, Goat Cheese, Dried Cranberries, Bibb Lettuce Wedge and Maple Fig Dressing 15

Blueberry Spinach Salad
Savory Salad of Baby Spinach, Blueberries, Walnuts, Grape Tomatoes, Goat Cheese and Balsamic Vinaigrette Dressing 14

Vegetarian

Stuffed Portobello Mushroom
Diced Tomato, Spinach, Artichoke Hearts, Feta and Mozzarella Cheese Stuffed Portobello Mushroom Cap Served over Creamy Parmesan Risotto 21

Tuscan Vegetable Pasta
Broccoli, Spinach, Spanish Onions, Bell Peppers, Mushrooms, Shredded Mozzarella Cheese, Penne Rigate Pasta and Herbs with Our Red Sauce 21

Bruschetta Pasta
Diced Roma Tomatoes, Red Onions, Garlic, Fresh Basil, Olive Oil, White Balsamic Vinegar and Capellini Pasta, Topped with Parmesan Cheese 19
Add Grilled Chicken 8

A Tradition Since 1923
Red Coach Inn
Niagara Falls, New York

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Butcher's Block

Surf and Turf
4oz Grilled Filet Mignon and 4oz Broiled Lobster Tail with Hollandaise Sauce, Drawn Butter, Roasted Baby Red Potatoes and Seasonal Vegetable Medley 50

Prime Rib
12oz Slow Roasted Prime Rib with Cabernet Au Jus and Horsey Sauce, Served with Sour Cream Chive Smashed Potatoes and Seasonal Vegetable Medley 48

Filet Mignon
8oz Center Cut Filet Mignon Steak, Portobello Mushroom Cap, Roasted Red Peppers, Balsamic Demi-Glace, Roasted Baby Red Potatoes and Seasonal Vegetable Medley 47

New York Strip
Grilled 12oz Aged Center Cut New York Strip Steak, Served with Blistered Asparagus and Sour Cream Chive Smashed Potatoes 42

Pork Dijon Bleu
Roasted Pork Loin with Blue Cheese and Dijon Cream Sauce, Served with Roasted Potatoes and Garlic Green Beans 29

Meatloaf
Home-Made Meatloaf with Mushroom Demi-Glace, Sour Cream Chive Smashed Potatoes and Seasonal Vegetable Medley 24

Poultry

Duck Breast
Grilled Boneless Duck Breast with Plum Sauce, Served with Wild Mushroom Risotto and Grilled Asparagus 42

Chicken Parmesan
Italian Breaded Boneless Chicken Breast Topped with Our Red Sauce, Mozzarella and Parmesan Cheese, Served over Pasta Pomodoro 30

Chicken French
Sautéed Egg Dipped Boneless Chicken Breast, Artichoke Hearts, Garlic, Shallots and Parsley with Sherry Lemon Butter Sauce and Creamy Parmesan Risotto 26

Seafood

Lobster Tails
Two 4oz Broiled Lobster Tails, Drawn Butter, Roasted Potatoes and Grilled Asparagus 58

Seafood Platter
4oz Broiled Lobster Tail with Drawn Butter, Asian Tiger Shrimp in Scampi Sauce and Pan Seared Georges Bank Sea Scallops with Garlic Cream Sauce, Served with Rice Pilaf 52

Scallops Florentine
Pan Seared Georges Bank Sea Scallops, Baby Spinach, Diced Tomatoes, Fresh Mozzarella Cheese, Shallots, Parsley and Capellini Pasta in Garlic Cream Sauce 40

Balsamic Glazed Salmon
Baked North Atlantic Salmon Fillet with a Rich, Sweet, and Tangy Balsamic Glaze, Served with Rice Pilaf and Broccoli 34

Shrimp Blush
Sauteed Asian Tiger Shrimp, Diced Tomatoes, Mushrooms, Asparagus, Roasted Red Peppers and Capellini Pasta in Tomato Blush Sauce 34

Baked White Fish
Baked White Fish with Fresh Tomato Basil and Parmesan Topping, Served with Spinach Risotto and Vegetable Medley 29

Desserts

Cherry Crème Brulée	11.00
Caramel Apple Bread Pudding	11.00
Chocolate Raspberry Cake	11.00
Strawberry Swirl Cake	11.00
Peanut Butter Pie	11.00
Brownie Cheesecake	11.00
Chocolate Oblivion	11.00