

# Ti Amo

## VALENTINE'S DAY MENU - 2017



### APPETIZER

- Breaded Shrimp**.....\$10.99  
Six large fantail style shrimp in a crisp breading, oven ready.
- Krab Puffs**.....\$6.99  
Six puff pastries stuffed with minced Krab salad, oven ready.
- Breaded Stuffed Jalapeño**..... \$5.99  
Six half jalapeños stuffed with cream cheese, breaded and fried. Ready to heat in your oven and serve.
- Chicken Quesadilla Cornucopia**.....\$10.99  
Six cone shaped quesadillas, oven ready. No sauce needed, but goes great with salsa, guacamole, or sour cream.
- Shrimp Cocktail for Two** .....\$9.99  
10 extra-large shrimp with cocktail sauce and a lemon wedge.

### SALAD

- Caesar Salad** .....\$4.99  
A classic Caesar Salad with croutons, parmesan and dressing.
- Garden Salad**.....\$4.99  
A fresh medley of greens and vegetables with Ranch Dressing.
- Antioxidant Salad** .....\$6.99  
Spinach, cranberries, blueberries, pecans, orange, red onion and Raspberry Vinaigrette.
- Spinach Feta Penne**.....\$7.99  
Imported pasta with tomatoes, feta, olives, sun dried tomatoes, baby spinach, red onion and Greek dressing.
- Sesame Asparagus Salad** .....\$9.99  
Blanched asparagus with water chestnuts, onion, red bell pepper, cabbage and sesame seeds in a homemade sesame dressing.

### SIDE DISH

- Twice Baked Potatoes**.....\$8.99  
A Tony's classic! Two homemade twice baked potatoes, about 1.5 lbs.
- Twice Baked Sweet Potatoes**.....\$5.99  
Two homemade twice baked sweet potatoes.
- Mashed Potatoes**.....\$4.99  
One pound of our classic whipped potatoes.
- Asparagus in Holy Oil (Vegetarian)** .....\$9.99  
Steamed asparagus in a light herb oil, simply heat and serve.
- Green Bean Amandine**.....\$5.99  
Slender green beans with bacon, almonds, olive oil, lemon zest and seasonings.
- Lemon Caper Capellini Pasta (Vegetarian)** .....\$4.99  
Slender Angel Hair pasta in a light dressing of oil, lemon, parsley, capers and seasoning.
- Side of Marinara (Vegetarian)**.....\$3.99  
One pint of our house marinara sauce, great with our Chicken or Eggplant Parmesan and Lemon Caper Capellini or your favorite pasta.

### MAIN DISH

- Grilled NY Strip Steaks** ..... \$26.99  
Two twelve-ounce steaks, seasoned and grilled to rare, simply heat in the oven to your desired internal temperature and serve – foil pan provided. Great with potatoes or Lemon Caper Capellini pasta.
- Crab Oscar Steak Topping**..... \$6.99  
Blue Crab Meat in a creamy blend to top your steaks for Steak Oscar.
- Lobster Alfredo Primavera**..... \$15.99  
Imported Penne pasta with steamed vegetables and bite-sized pieces of lobster in a garlic lobster alfredo sauce. Serves two. Oven Ready.
- Creamy Crab Stuffed Lobster**..... \$44.99  
We cook and split a live Maine lobster, filling and topping both halves with our Creamy Crab Florentine dressing. Serves two. Oven Ready.
- Chicken Parmesan** ..... \$14.99  
Boneless & skinless natural chicken breasts sautéed in parmesan crumbs and finished in the oven with marinara, provolone and parmesan cheese. Simply warm and serve. Excellent with our Lemon Caper Cappellini and a side of marinara sauce.
- Eggplant Parmesan - Vegetarian**..... \$6.99  
One pound of eggplant slices, sautéed in parmesan crumbs and finished in the oven with marinara, provolone and parmesan cheese. Simply warm in the oven and serve.

### STEAK SAUCE

- Au Poivre:** A demi-glace red wine reduction with green peppercorns and shallots.
- Bordelaise:** A demi-glace base red wine reduction with shallots.
- Wild Mushroom:** Similar to bordelaise but with wild mushrooms and thyme.

### DESSERT

- Chocolate Heart Shaped Cake for Two**.....\$6.99  
Made with Tony's house-made Ganache.
- Double Slice Tiramisu for Two** .....\$8.99  
Rich Sweet and Creamy Italian Mascarpone Cheese, with liquor dipped lady fingers and fresh espresso coffee.
- Flame Caramelized Creme Brulée** .....\$6.59

Order Online!

[WWW.TONYSMARKET.COM](http://WWW.TONYSMARKET.COM)

Online order deadline is 3:00 PM, Friday, February 10<sup>th</sup>.  
Pick-Up is Tuesday, February 14<sup>th</sup> from 10:00 AM - 6:00 PM at the Market of your choice. Call with questions: 303-662-9353