



TREAT YOUR SWEETHEART TO OUR CHEF-INSPIRED VALENTINE'S DAY MENU WHILE ENJOYING THE TIMELESS TRADITION OF CLASSICAL VIOLIN MUSIC IN THE STAGECOACH GRILLE RESTAURANT.

FEBRUARY 13TH AND 14TH. RESERVATIONS REQUIRED.

85 Country Club Drive • Atkinson, NH 03811 • (603) 362-8700 • www.atkinsonresort.com



*We've done all the work.
You'll get all the credit.*

Valentine's Day Menu

APPETIZERS

Beer Steamed Mussels

Half a pound of PEI mussels with Chorizo sausage steamed with beer and finished with fresh lime juice, Italian parsley and chiffonade of Napa cabbage

Grilled Scallops and Bacon

Grilled scallops with applewood smoked bacon, served with pea risotto and corn puree

Baked Spinach and Artichoke Dip

A baked cream cheese blend served with toasted pita chips brushed with an orange olive oil

Shrimp Cocktail

Four tender chilled shrimp served with a zesty cocktail sauce

Each additional shrimp

Bruschettas

A Trio of varieties: Tomato with mozzarella and basil; White beans, roasted tomatoes, cured olives and goat cheese; Artichoke with roasted red and yellow pepper

SOUPS and SALADS

New England Clam Chowder

A traditional creamy clam chowder with apple wood smoked bacon, black pepper and roasted sweet corn

Lobster Bisque

A rich lobster veloute with dry sherry and bits of lobster infused with cream.

Soup Du Jour

Italian chicken with vegetable soup

Wildflower Salad

Mixed greens with edible wild flowers, tossed in a champagne pear vinaigrette and topped with radish.

Caesar Salad

Romaine lettuce tossed with our house made Caesar dressing, grated parmesan cheese and garlic croutons

House Salad

Romaine lettuce with tomatoes, cucumber, black olives and red onions served with your choice of house dressing

ENTREES

Haddock Francaise

Pan seared haddock, lightly battered in egg, served with wilted escarole and white beans in a chardonnay sauce

Chilean Sea Bass

Grilled Chilean sea bass served with wild mushroom risotto and broccolini, finished with a port wine reduction

Salmon en Papillote

Wild Chinook salmon prepared in a paper pouch with sliced potatoes and a medley of vegetables seasoned with fresh herbs

Filet and Lobster

Grilled 4 oz filet mignon and lobster tail with demi glace and herb butter sauce served with mashed potatoes and grilled asparagus

Bone in Filet Mignon

12 oz bone in filet mignon served with cabernet mashed potatoes and roasted yellow baby beets, balsamic reduction

Slow Roasted Prime Rib

Slow roasted to perfection and served with au jus and horseradish sour cream
King cut - Queen cut -

Seafood Casserole

Medley of scallops, shrimp and haddock baked in a sherry cream sauce and topped with Ritz cracker crust

Chicken on Wild Mushroom Ravioli

Seared chicken with diced bacon and mushrooms deglazed with marsala wine, served with sautéed asparagus

Baked Lobster Pie

Tender lobster meat baked en casserole with sherry cream and topped with our seasoned cracker crumbs served with house rice and vegetable of the day

Baked Haddock

Fresh Atlantic haddock topped with seasoned panko crumbs and served with our house rice and vegetable of the day

Fettuccine Basilico

Your choice of grilled shrimp, salmon or chicken in a basil pesto cream sauce with sundried tomatoes and served over fettuccine

Seared Sea Scallops

Seared sea scallops with sautéed lima beans served with prosciutto, radicchio, scallion and tomatoes, finished with carrot syrup and sweet potato crisps.

Cornish Game Hen

Semi-boneless whole roasted Cornish game hen served with roasted root vegetables and sautéed green beans.

Desserts

Profiteroles ala mode

Profiteroles in ice cream topped with a chocolate ganache accompanied by chocolate moose. .

Strawberry Custard

A creamy strawberry custard served with whipped cream and fresh berries.