



VALENTINE'S DAY MENU

APPETIZERS

SHRIMP COCKTAIL

SMOKED JUMBO SHRIMP COCKTAIL SERVED WITH CHARRED LEMON AND A ROSE-WATER INFUSED COCKTAIL SAUCE. 14-

ARTICHOKE FLORENTINE CROSTINI

OUR HOUSE APPETIZER IS FRESHLY SEASONED BAGUETTE, TOPPED WITH OUR CREAMY PARMESAN, SPINACH AND ARTICHOKE HEART BLEND. 9-

THE CAPTAIN'S CALAMARI

LIGHTLY DUSTED CALAMARI, ROASTED RED AND BANANA PEPPERS, FRIED WITH A PARSLEY AND OREGANO BREADING. TOPPED WITH PEPPERONCINI, PARMESAN CHEESE & LEMON SLICES.

SERVED WITH HOUSE MADE MARINARA. 12-

LADDERMAN MUSSELS

PRINCE EDWARD ISLAND MUSSELS SIMMERED IN AN APPLE CIDER BOURBON CREAM SAUCE, FINISHED WITH SMOKED BLEU CHEESE & ROASTED FENNEL.

SERVED WITH BAGUETTE TOAST POINTS. 14-

ARANCINI BALLS

HOUSE MADE RICE BALLS FILLED CREAMY RICOTTA CHEESE. TOPPED WITH A FLAVORFUL RED PEPPER ROMESCO SAUCE & PARMESAN ASIAGO CHEESE.

FINISHED WITH A FRIED BASIL GARNISH . 14-

SOUP & SALADS

POTATO LEEK 6-

ROASTED TOMATO BISQUE WITH GRILLED CHEESE CROUTONS 6-

CAESAR SALAD

FRESH CHOPPED ROMAINE HEARTS TOSSED IN A CREAMY CAESAR DRESSING WITH HOUSE MADE CROUTONS, PARMESAN ASIAGO CHEESE, & RED ONION. 10-

ADD: ANCHOVY 2- CHICKEN 5- SHRIMP 6- SALMON 7- FLANK STEAK 6-

CHICKEN PECAN SALAD

GRILLED CHICKEN WITH CANDIED PECANS, DRIED CRANBERRIES, ROASTED FENNEL & SMOKED BLEU CHEESE. SERVED OVER A BLEND OF SHREDDED BRUSSELS, SPRING MIX, KALE, CABBAGE & CHICORY WITH AN APPLE CIDER BOURBON VINAIGRETTE. 17-

STEAK SALAD

5 OZ GRILLED FLANK STEAK SERVED MEDIUM RARE, PAIRED WITH A ROASTED ROOT VEGETABLE MEDLEY, GRAPE TOMATOES & COTIJA CHEESE. SERVED OVER A BED OF BABY SPINACH WITH A MAPLE CHIPOTLE MUSTARD DRESSING. 18-

SPECIALTY ENTREES

HANDMADE RAVIOLI

HANDMADE PASTA STUFFED WITH FRESH LOBSTER MASCARPONE CHEESE. SAUTÉED IN A DECADENT CHAMPAGNE CREAM SAUCE. 28-
PAIRS PERFECTLY WITH TOASTED HEAD CHARDONNAY

16OZ ANGUS RIBEYE

A FLAVORFUL CENTER CUT STEAK DRESSED WITH A FRENCH BÉCHAMEL NANTUA SAUCE, & TOPPED WITH TWO GRILLED JUMBO SHRIMP. SERVED WITH A ROSEMARY GARLIC MASHED POTATOES & ROASTED BROCCOLI. 40-
PAIRS PERFECTLY WITH JOSH CELLARS CABERNET

VALENTINE'S DINNER FOR TWO

A COMPLETE MEAL FOR TWO. 69- INCLUDES THE FOLLOWING:

- YOUR CHOICE OF CAESAR OR GARDEN SIDE SALADS TO START
 - BOTTLE OF JOSH CELLARS CABERNET
- HERB ENCRUSTED RACK OF LAMB TOPPED WITH A PESTO MINT SAUCE SEVERED WITH ROSEMARY AND GARLIC MASHED POTATOES & ROASTED BROCCOLI
 - DECADENT HEART SHAPED RED VELVET CAKE FOR DESSERT

CLASSIC HOSE 22 FAVORITES

ALL ITEMS INCLUDE A CAESAR OR GARDEN SIDE SALAD

HOSE 22 MAC AND CHEESE (V*)

OUR ORIGINAL MAC IS A FIREHOUSE FAVORITE! FEATURING A CREAMY FIVE CHEESE BLEND WITH PENNE PASTA & A CRISPY BAKED BREADCRUMB CRUST. 18-
TRY IT SEAFOOD STYLE WITH FRESH LOBSTER, JUMBO SHRIMP, ASPARAGUS, RED ONION & TOMATO TOSSED WITH WHITE WINE. 20-
PAIRS PERFECTLY WITH DR FRANK SEMI DRY RIESLING

BROWN BUTTER GNOCCHI

TENDER PORK BELLY, ROASTED ROOT VEGETABLE MEDLEY & BABY SPINACH SAUTÉED IN A SAVORY BROWN BUTTER SAUCE WITH FRESH SAGE OVER HANDMADE GNOCCHI BY BOZZA PASTA. 23-
PAIRS PERFECTLY WITH ROBERT MONDAVI CABERNET

STEAK PASTA

MARINATED FLANK STEAK, SLICED THIN AND SERVED OVER A HANDMADE BLACK PEPPER & ROASTED GARLIC FETTUCCHINI BY BOZZA PASTA. TOSSED IN A RED WINE DEMI CREAM SAUCE WITH CREMINI MUSHROOMS, & FINISHED WITH A DOLLOP OF CRÈME FRAICHE. 24-
PAIRS PERFECTLY WITH RUTA 22 MALBEC

SEAFOOD FRA DIAVOLO

JUMBO SHRIMP, CHOPPED CLAMS AND MUSSELS IN A SPICY SMOKED TOMATO & PEPPER SAUCE. SAUTÉED WITH SHREDDED WINTER GREENS & TENDER ORECCHIETTE PASTA. 25-
PAIRS PERFECTLY WITH REX GOLIATH PINOT GRIGIO

BUTTERMILK CHICKEN

BUTTERMILK FRIED HALF CHICKEN, FINISHED WITH FLAVORFUL WHITE GRAVY. SERVED WITH GARLIC RED SKINNED MASHED POTATOES & VEGETABLE MEDLEY. 21-
PAIRS PERFECTLY WITH ROSATELLO MOSCATO

PORK ROULADE (GF)

FLAVORFUL PORK TENDERLOIN STUFFED WITH RICOTTA CHEESE, & BABY SPINACH. SERVED OVER A BED OF CLASSIC ITALIAN-STYLE GREENS AND BEANS. 23-
PAIRS PERFECTLY WITH DR FRANK SEMI DRY RIESLING

COMMISSIONER'S CAPRESE PORTOBELLO CAPS (V, GF)

TWIN PORTOBELLO MUSHROOMS STUFFED WITH ROASTED TOMATOES, MOZZARELLA CHEESE, BABY SPINACH & RICOTTA CHEESE. FINISHED WITH MARINARA SAUCE & A BALSAMIC REDUCTION. SERVED WITH GARLIC RED SKINNED MASHED POTATOES & OUR HOUSE VEGETABLE MEDLEY. 20-
PAIRS PERFECTLY WITH JACOB'S CREEK SHIRAZ

10 OZ. FAROE ISLAND SALMON (V, GF)

FRESH-CAUGHT GRILLED ATLANTIC SALMON, FINISHED WITH A GARLIC HERB BUTTER & PARMESAN CRUST. SERVED WITH SEASONED RICE & HOUSE VEGETABLE MEDLEY. 23-
PAIRS PERFECTLY WITH KIM CRAWFORD CHARDONNAY

WATER TENDER SEA SCALLOPS

PAN SEARED JUMBO SEA SCALLOPS TOPPED WITH A LEMON CAPER OLIVE OIL WITH FRESH THYME & CHARRED LEMON. SERVED WITH SEASONED JASMINE RICE & HOUSE VEGETABLE MEDLEY. 25-
PAIRS PERFECTLY WITH ECCO DOMANI PINOT GRIGIO

BRUSCHETTA CHICKEN

TWIN CHICKEN BREASTS TOPPED WITH FRESH DICED ROMA TOMATOES, RED ONIONS, GARLIC, & BASIL. FINISHED WITH A BALSAMIC REDUCTION & A PARMESAN ASIAGO CHEESE BLEND. PAIRED WITH SEASONED JASMINE RICE & OUR HOUSE VEGETABLE MEDLEY. 21-
PAIRS PERFECTLY WITH MONKEY BAY SAUVIGNON BLANC

ENGINE HOUSE RIBS

OUR FAMOUS HALF RACK OF "FALL-OFF-THE-BONE" BABY BACK RIBS, SMOKED & SLOW BRAISED TO PERFECTION. SERVED WITH HOUSE MADE APPLE SAUCE & SWEET POTATO WEDGES. 24-
PAIRS PERFECTLY WITH PAIRS PERFECTLY WITH OUR HOUSE DRAFT, 22 AMBER

SMOKIN' HOSE BBQ PLATTER

A COMBINATION OF 4 OZ HOUSE-SMOKED & SLICED BEEF BRISKET, A 1/4 RACK OF OUR ENGINE HOUSE RIBS, PLUS 4 SPECIALTY SMOKED CHICKEN WINGS. SERVED WITH A SIDE OF COLESLAW & HOUSE MADE CORNBREAD. 22-
PAIRS PERFECTLY WITH SIMI ROSE'

12 OZ. CENTER CUT PORK CHOP (GF)

A PREMIUM FRENCH-CUT PORK CHOP, GRILLED WITH OUR HOUSE RESCUE RUB & FINISHED WITH A COMPOUND HERB BUTTER. SERVED WITH GARLIC RED SKINNED MASHED POTATOES & OUR HOUSE VEGETABLE MEDLEY. 23-
TRY IT WITH A BLISTERED GRAPE TOMATO & BLACKBERRY BALSAMIC REDUCTION. 3-
PAIRS PERFECTLY WITH NOBEL VINES 446 CHARDONNAY

8 OZ. SIRLOIN STEAK (GF)

GRILLED ANGUS SIRLOIN STEAK, TOPPED WITH A SMOKED TOMATO GRAVY. SERVED WITH GRILLED SWEET POTATO MEDALLIONS, FINISHED WITH A MINT & PEPPER INFUSED OLIVE OIL, & OUR HOUSE VEGETABLE MEDLEY. 23-
PAIRS PERFECTLY WITH HOB KNOB PINOT NOIR

12 OZ. NY STRIP STEAK (GF)

A PREMIUM ANGUS CUT, SEASONED WITH OUR HOUSE RESCUE RUB SEASONING & TOPPED WITH COMPOUND HERB BUTTER. SERVED WITH A BAKED POTATO & OUR HOUSE VEGETABLE MEDLEY. 28-
PAIRS PERFECTLY WITH COLUMBIA CREST H3 MERLOT

CUSTOMIZE YOUR ENTRÉE WITH THE FOLLOWING:

LOAD-UP YOUR BAKED POTATO (SOUR CREAM, BUTTER, BACON AND CHEDDAR) 3-

SAUTÉED MUSHROOMS 4-SAUTÉED ONIONS 2- GRILLED SHRIMP 6-

