

Happy Valentine's Day

Thank you for sharing this special evening with us at The Lodges. We hope that you will delight in the specially prepared entrées by Executive Chef Robert Fritts and his fantastic culinary team and enjoy the fine service that we are known for.



Dinner for Two

*Platter with carved Beef Tenderloin, Two 4oz Crab Cakes, 1 Citrus Teriyaki Salmon Fillet and 6 seared Diver Scallops. Served with a side garden salad, our Chef's preferred vegetable & starch. Includes coffee or a selection from our Gourmet Tea Box and a flight of Chef's mini desserts to share .
\$119.00 per couple*

Add on a cup of our amazing Cream of Crab Soup for \$9.00

All entrees below are served with a side garden salad and our Chef's preferred vegetable and starch.
No substitutions please

Filet Mignon

*A tender Six Ounce Filet prepared to your liking
\$39.00*

Chesapeake Crab Cake

*6oz Lump Chesapeake Crab cake (House favorite)
\$40.00*

Combo Plate

*A tender Five Ounce Filet and a Four Ounce Lump Crab cake
\$45.00*



NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.