



Come join us for our



**VALENTINE'S DAY
SPECIAL**

Sunday, February 14th, 2010!

Open from 5 to 10 pm

*Evelyn Wright and David Thomas
Performing from 6-9pm*

*Package menu and À la carte
selections*

*Seating for this event is limited, so please
Call (216) 621-2828 for reservations*

Visit at <http://jazz28.com> for more information



Valentine's Day
February 14th, 2010
Jazz 28's Special Package

First Course

Savory onion soup garnished with a toasted crouton and topped with gruyere cheese

Or

Strawberry Mandarin salad – a bed of baby field greens with fresh strawberries, mandarin oranges and red onion, tossed in an orange poppy seed Dijon vinaigrette

Main Course

Your choice of:

8 oz. fillet mignon and succulent scampies in a romesco sauce (roasted red peppers, herbs, tomatoes, sherry and cream) served with red skin potatoes \$60

Chilean Sea Bass over rice with marinated vegetables (zucchini, red & green bell peppers, chopped olives, and tomatoes) \$50

Grilled Baby Lamb Chops accented with fresh rosemary and garlic accompanied by a creamy parmesan mushroom risotto, roasted zucchini and yellow squash accented with red onion \$45

Mushroom & spinach lasagna – "A classic with a twist"
A unique rich tomato sauce of white wine, fresh basil and cream accent layers of lasagna, sliced mushrooms, spinach and three cheeses \$40

Dessert

Vanilla bean cheesecake with chocolate dipped fresh strawberries

* 18% gratuity and tax will be added to each check



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Jazz 28's À la carte Selections

Appetizers

Shrimp Cocktail with Jazz 28's special cocktail sauce \$14

Baked Brie with Macadamia nuts and a brown sugar/vanilla butter glaze
(accompanied by assorted fresh fruits) \$12

Salad

Jazz 28 House Salad ... Baby field greens, romaine and arugula with finely-shredded carrots, artichoke, roasted plum tomatoes, Vidalia onion and toasted pine nuts \$7

Entrees

New York Strip ... Grilled (12 oz.), served in a shallot sauce with golden mashers with chives, and broccoli in lemon butter \$30

Bell & Evans Airline Chicken roasted with Lady apples wrapped in bacon with pureed sweet potatoes and sautéed spinach \$23

Pork Chop grilled with lemon, red & sweet Vidalia onions seasoned with fresh rosemary, roasted root vegetables, balsamic vinegar and fresh goat cheese \$24

Salmon Fillet ... Slow roasted and wine lacquered with balsamic caramelized onions, sweet potato puree and chef's choice of vegetable \$23

Red Pasta / Linguini with tri-colored peppers, green onions & pine nuts in our own Jazz 28 Marinara sauce \$17 (shrimp - \$4, chicken - \$3)

Green Pasta with fresh herbs, asparagus, peas, crumbled feta with fresh mint and basil \$17 (shrimp - \$4, chicken - \$3)

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