



Valentine's Menu

February 13-16 • 5pm - Close
3 Course Meal

*Includes a Bottle of the "Wine of the Month" for Every Two People ***

First Course: (choice of one)

Pan Seared Lobster Medallions

with Port Wine and Ginger, Julienne of Winter Vegetables

Watermelon, Blue Cheese, Rocket Lettuce & Walnut Salad

Champagne Vinaigrette

Creamy Five Onion Soup

Served in a Poached Onion Cup

Second Course: (choice of one)

Black Pepper-Crusted Filet Mignon

*Broiled and Served with Sautéed Spinach, Blood Orange Hollandaise
& Sun-Dried Tomato Mashed Potatoes*

Dijon Crusted Alaskan Salmon

Panko Bread Crumbs and Light Citrus Butter Sauce

Poached Chicken Breast

Leeks & Crab, with a Consommé and Roasted Baby Vegetables

Veal Francaise

Dipped in Egg, Sautéed with White Wine & Lemon Butter

Seasonal Vegetable and Fondant Potatoes

Third Course: (choice of one)

Cupid's Cup

*Vanilla Mousse, Poached Rhubarb with Pickled Ginger,
Vanilla Ice Cream, & Macadamia Nuts*

Decadent Chocolate Trio

*Chocolate Dipped Strawberries, Chocolate Mousse & Chocolate Cake
with Seasonal Berries*

Includes Coffee or Tea

\$59*

(per person)



Please alert your server of any food allergies or dietary concerns prior to ordering. Also serving our regular menu.

**Price does not include tax or gratuity*

***Must be 21 years of age and up*