



# VALENTINE'S MENU

FEBRUARY 14, 2019

## 3-COURSE DINNER FOR TWO

### CHOICE OF ONE APPETIZER:

#### SHRIMP SCAMPI

Garlic Crostini

#### CRAB STUFFED MUSHROOMS

#### FRIED CALAMARI

### CHOICE OF TWO ENTRÉES:

#### FILET MIGNON 6 OZ.

Asparagus, Baked Potato, Béarnaise Sauce

#### LOBSTER TAIL

Canadian Cold Water Lobster,  
Sautéed Green Beans, Lime & Thyme Risotto

#### PRIME RIB 14 OZ.

Fresh Seasonal Vegetables, Baked Potato

#### POACHED WILD ALASKAN SALMON FILLET

Risotto, Béarnaise Sauce, Sautéed Asparagus

### CHOICE OF ONE DESSERT:

#### GRAND MARNIER CHOCOLATE COVERED STRAWBERRIES

Homemade Whipped Cream

#### RED VELVET CAKE

Strawberry Sauce

**\$99.99 PER COUPLE | \$79.99 WITH ADVANCED RESERVATION**

**INCLUDES A FRESH RED ROSE,  
SMALL BOX OF GOURMET CHOCOLATES,  
AND A CHAMPAGNE TOAST.**