



## VALENTINE'S DINNER

Avgolemono (Greek Lemon Soup)

\$10

Winter Pear Salad

\$12

Fresh greens & micro greens, balsamic sauteed pears, candied nuts, red onion rings  
Danish blue cheese finished with house dressing

Classic Caesar Salad

\$12

Fresh greens & micro greens, shaved parmesan, bacon ends, seasoned croutons,  
and creamy Caesar dressing.

Baked Escargot

\$15

6 large snails, baked with garlic butter and a blend of cheese, served with  
seasoned croustades

Stuffed Bruschetta Bread

\$12

Our Soft White loaf stuffed with Bruschetta topping & cheese, and oven baked.

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Bacon Wrapped Chicken

\$26

Boneless breast of chicken stuffed with spinach and cream cheese, wrapped in  
bacon and oven baked, finished with our house pomodoro sauce served over  
creamy herbed risotto with seasonal vegetables.

English Cut Prime Rib of Beef

\$28

Seasoned and slow roasted prime rib of beef served English cut with pan au jus,  
Yorkshire pudding, baked potato, and seasonal vegetables.

Maple Glazed Scallops

\$28

Bay scallops pan seared and glazed with Canadian maple syrup, presented with  
creamy herbed risotto and fresh micro greens.

Mushroom Wellington

\$24

Our stuffed portobello mushroom cap, wrapped in puff pastry baked and finished  
with seasonal vegetables.

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Raspberry Almond Torte – almond meringue layered with Raspberry mousse  
topped with our rich chocolate ganache, served with fresh berries

\$10

Please note as we prepare all our items from fresh, proteins will take an average of 25 minutes to prepare.  
Please let your server know before ordering of any special dietary  
concerns.