

# Valentines Five-Course Dining

February 13 | 4PM - 10PM

February 14 | 12PM - 10 PM

Five-Course Valentine's Menu · \$135 per person

Includes a paired cocktail or glass of wine, tax & gratuity

## First Course

### Caprese Skewers

Cherry Tomatoes, Basil, Mozzarella, Balsamic Vinaigrette

## Second Course

Choice of

Jumbo Shrimp Cocktail

Seared Ahi Tuna

Short Rib Croquette

Steak and Potato Soup

## Third Course

### Caesar Salad

Parmesan, Croutons

### Wedge Salad

Romaine Heart, Blue Cheese Crumbles,

Optional White Anchovy or  
Bacon

Cherry Tomatoes, Blue Cheese  
Dressing, Smoked Applewood Bacon

## Fourth Course

Choice of

Red Wine Braised Short Rib, Garlic & Herb  
Mashed Potatoes, Asparagus

Chargrilled Filet Mignon, Garlic Herb Mashed  
Potatoes, Mixed Vegetables

Jumbo Scallops, Risotto, Asparagus, White  
Wine & Butter Sauce

Rosemary and Thyme Braised Lamb Shank,  
Garlic & Herb Mashed Potatoes, Asparagus

Red Thai Curry, Portobello Mushroom Cap,  
Mixed Vegetables, Coconut  
Rice (Vegan)

Lobster Linguine, Cognac Cream Sauce,  
Roasted Grape Tomatoes

Chilean Sea Bass Filet, Risotto,  
Asparagus, Lemon Caper Sauce

## Fifth Course

Crème Brulee | Cheesecake | Red Velvet Cheesecake Cake | Ultimate Chocolate Cake | Sorbet

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