

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

Short Rib Croquette

Seared Ahi Tuna

Steak and Potato Soup

Third Course

Caesar Salad

Parmesan, Croutons

Optional White Anchovy or
Bacon

Wedge Salad

Romaine Heart, Blue Cheese Crumbles,

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.