

Week of Love



Tomahawk Dinner for Two 110

Spring Mix or Caesar Salad (Pick Two)

35 oz. Tomahawk Ribeye

(Can be ordered Two Temperatures of your Liking)

Served with Roasted Vegetable Medley and Yukon Gold Mashed Potatoes

Choice of Dessert to Share



RECOMMENDED WINE PAIRINGS:

INTRINSIC Cabernet Sauvignon Glass 10/ Bottle 35

INTRINSIC Red Blend Glass 10/ Bottle 35

STARTERS

Fried Scallops	four breaded scallops, deep fried, served with sweet chili slaw	16
Caprese	sliced tomato, fresh basil leaves, sliced fresh mozzarella, balsamic glaze, sea salt and fresh ground pepper	12
Chilled Prawn Cocktail	six large chilled gulf prawns, sweet chili slaw, served with housemade cocktail sauce	10

SALAD

Strawberry and Goat Cheese Salad	spring mix, strawberry hearts, watermelon radishes, fresh goat cheese and slivered almonds with strawberry vinaigrette	9
Beet Salad	sliced beets and turnips, goat cheese, apple batons, arugula with house vinaigrette	12

ENTREES

Seafood Platter	8 oz. steelhead fillet, six sauteed prawns, two seared scallops, 6 oz. lobster tail, beurre blanc, drawn butter, served with house risotto and sauteed green beans	75
Steak and Lobster	6 oz. filet mignon, 6 oz. lobster tail, drawn butter, house risotto and sauteed green beans	56
Steak Oscar	8 oz. filet mignon topped with lobster and hollandaise, served with Yukon Gold mashed potatoes and grilled asparagus	52
Seared Scallops	three seared scallops, rainbow chard, lobster risotto with roasted tomato vinaigrette	30
Bone-in Pork Chop	agrodulce of apples, raisins and riesling, served with Yukon Gold mashed potatoes and sauteed green beans	30

DESSERT

Flourless Chocolate Torte	topped with white chocolate and raspberry sauce	8
Cheesecake Factory White Chocolate Raspberry Cheesecake	with raspberry drizzle	10