

♥ Valentine's Day 2023 ♥

Champagne

(2) Chandon splits or bottle of house champagne 25

STARTERS

Shrimp Cocktail

jumbo shrimp with cocktail sauce 22

Stuffed Crimini Mushrooms

with spinach, polenta and gorgonzola over a
ruby port sauce 22

Crab-Scallop Cakes

slaw and jalapeno tartar sauce and
cocktail sauce 22

Brie Cheese

paired with our homemade raspberry chipotle sauce topped
with candied walnuts and served with toasted baguettes 15

ENTRÉES

start with a caesar salad, house salad, french onion soup or lobster bisque 7

Chicken Cordon Bleu

medallions of chicken stuffed with gruyere cheese and
prosciutto. served with garlic mashed potatoes and
vegetables 46

Jumbo Wild Prawns

sauteed in lemon-butter with capers, roma tomatoes,
parmesan and bread crumbs. served with sautéed spinach
over garlic mashed potatoes 49

Alaskan Halibut

herb-crusted and finished off with a chardonnay basil
sauce, wild rice and vegetables 52

Filet Mignon

porcini crusted medallions with fresh herb butter. served with
garlic mashed potatoes and vegetables 52

Prime Rib

aged angus beef, slowly roasted to perfection and served
with garlic mashed potatoes and vegetables 52

New York Steak

12 oz. premium aged angus beef with black pepper
bourbon sauce, garlic mashed potatoes and vegetables 52

Cedar Plank Salmon

roasted on a cedar plank with a maple-soy glaze. served
with wild rice and vegetables 46

Rack of Lamb

16oz new zealand lamb roasted to perfection with cracked pepper
and garlic and finished with a pinot noir-tarragon reduction 52

Surf & Turf

4 oz. filet and 6 oz. lobster tail served with garlic mashed potatoes and vegetables 65

DESSERT

full dessert menu available

18% Gratuity will be added to parties of eight or more.

A 3% processing fee will be added to all credit card transactions. For guests that choose to pay with cash, the 3% fee will be waived.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.