

Valentine's Day Menu

Sweetheart Drinks

Cupid's Champagne 5.95
Champagne and Cointreau with a splash of raspberry juice

Almond Kiss 8.95
Amaretto and hot chocolate topped with whipped cream, chocolate sprinkles and almond shavings

Sweet Tart Martini 10.95
Citrus vodka, raspberry liquor, and splash of cranberry juice & lemon lime soda.
Served in a sweet tart sugared rimmed martini glass.

Pre-Fixe Menu

All entrees are presented with soup, salad, choice of entrée and dessert

Soup

Green bell pepper bisque with pepper jack cheese and topped with bay shrimp

Salad

Mixed greens tossed with citrus fruit in raspberry champagne vinaigrette

Sweetheart Platters

Platters are presented with vegetable du jour and choice of rice pilaf, baked potato or red potatoes

Your choice of:

Mixed Grill

4 oz. bacon wrapped filet mignon, charbroiled and topped with sautéed mushroom and bordelaise sauce
Chicken roulade stuffed with sundried fruit, served with raspberry Beurre Blanc
Two Jumbo Scallops sautéed in a champagne cream sauce

Filet Mignon & Scampi

(Substitute 6 oz Lobster tail for scampi \$15)

4oz. filet mignon with béarnaise sauce and Shrimp Scampi sautéed in white wine, garlic and butter sauce

Fennel Crusted Salmon

Organic pan seared salmon served with a passion fruit sauce

Filet Oscar

Two 4 oz bacon wrapped filet mignons topped with crab meat, asparagus and béarnaise sauce

Chicken Marsala

Sautéed chicken with sliced mushrooms, sundried tomatoes, spinach,
Marsala wine and a light cream sauce

Dessert for Two

Molten lava cake served over raspberry anglaise sauce

\$48 per person

Includes 18% gratuity and tax