

Valentine's MENU

Three Course Dinner | Seating 3:00 PM - 9:30 PM | \$69 Per Person

APPETIZER

Mushroom & Burrata Ravioli

Sauteed Spinach - Balsamic Glaze
Creamy Pesto Sauce

Lobster Cake

Lobster Meat - Shallots - Scallions
Panko - Coleslaw - Yogurt Remoulade Aioli (GF)

Stuffed Shrimps

Lump Crab - Organic Vegetables - Parmesan
Panko - Arugula - Garlic Lemon Butter Sauce (GF)

Four Cheese Arancini

Spinach - Artichoke - Cream Cheese
Mascarpone - Fontina - Parmesan
Vodka Sauce (GF)

Ahi Tuna Poke

Avocado - Tempura Flakes - Carrots
Cucumbers - Tobiko - Arugula
Light Spicy Ginger Soy Sauce (GF)

Valentine's Salad

Pomegranate Seeds - Strawberries
Caramelized Walnuts - Arugula
Mixed Greens - Goat Cheese
Mixed Berry Vinaigrette (GF)

Lobster Bisque

(GF)

ENTREE

Kansas City Strip

Bone-in - Grilled - Brussel Sprouts - Potatoes
Tarragon Truffle Butter Sauce (GF)

Swordfish

Pan-seared - Lightly Blackened
Roasted Corn & Shrimp Risotto
Lobster Sauce (GF)

Sea Scallops

Pan-seared - Roasted Corn - Green Peas
Mushrooms - Black Rice & White Rice
Saffron Lemon Sauce (GF)

Rack of Lamb

Pan-Seared - Marinated w/Herbs Olive Oil
Potatoes - Vegetables - Rosemary
Natural Au Jus (GF)

Lemon Chicken

Chicken Breast - Panko Parmesan Crusted
Potatoes & Vegetables
Lemon White Wine Sauce (GF)

Chef's Pappardelle

Spinach - Asparagus - Mushrooms - Shaved
Parmesan - Shrimp - Light Pesto Cream Sauce

DESSERT

Red Velvet Cake
Chocolate Lava Cake
Creme Brûlée

Vanilla Ice Cream | Mango Sorbet