



Valentine's Day 2019
Dinner Served from 5:30 - 9:30 pm
Three Course Dinner for Two for \$75
Tax and gratuity not included.
Reservations Suggested.

Dinner includes: Salad, Choice of Entrée, Dessert, Coffee and Tea.

SALAD

Valentine's Salad

Tender baby greens tossed in champagne citrus vinaigrette topped with sliced strawberries, pine nuts, chèvre and orange zest.

ENTRÉES

Smoked Aged Prime Rib of Beef

The Ultimate! Smoked and slow-roasted with oak wood for eighteen hours.

Seafood Cioppino

Shrimp, mussels and clams tossed in tangy marinara over house made fettuccine.

Surf & Turf

A grilled basil rubbed half lobster served with a petite sirloin, finished with demi glaze, lobster jus, mashed potatoes and asparagus.

DESSERT

Chocolate Flourless Cake

Flourless chocolate torte with a raspberry sauce.



We care deeply about your safety.
Please inform your server immediately of any allergens, so that our staff can handle your food with the utmost care.

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk for food borne illness.

EXECUTIVE CHEF: Brian Garvin

