



Valentine's Day Menu

\$69.95 3-Course Prix Fixe Dinner Menu

One complimentary glass of sparkling rosé

Appetizers

Choice of one

Lobster Bisque

Rich and velvety lobster bisque, finished with cream and a whisper of sherry

Butternut Squash Ravioli

Brown butter, candied walnuts, sage, aged parmesan

Shrimp Cocktail

4 Jumbo chilled shrimp, served with house cocktail sauce and lemon wedges

Harvest Salad

Baby greens, sliced apples, goat cheese, cranberries, candied nuts, strawberry vinaigrette

Entrees

Choice of one

Chicken Francese

Tender chicken breast in a delicate lemon and white wine butter sauce, paired with angel hair pasta

Filet Mignon (add \$9)

Potato pave, asparagus, finished with a bordelaise demi glace

Pan Seared Halibut

Golden- seared halibut in a Champagne beurre blanc, asparagus and potato puree

Rose Shrimp Pasta

Fresh pasta, plump shrimp and rose sauce

Desserts

Choice of one

Raspberry White Chocolate Cheesecake

Sticky Toffee Pudding

Chocolate Pot de Crème

Raspberry Sorbet

Most menu options can be modified for vegetarian or gluten free. Please speak with your server before ordering.

* Fully cooked meats and seafood greatly reduces the risk of food borne illness. We take food allergies seriously. Please notify your server of any food allergies when ordering. Items are cooked to order, and may be served to your liking, or contain raw or uncooked ingredients.