



**EARLY BIRD MENU  
AVAILABLE 4PM – 5PM  
DINNER MENU ALSO AVAILABLE  
RESERVATIONS HIGHLY  
RECOMMENDED**

# *Valentine's Day* **SPECIAL**

**SATURDAY,  
FEBRUARY 14th**

**SERVED 2PM UNTIL SOLD OUT**

*Lovers Special for Two*

**CHOICE OF**

Soup du Jour or House Salad

**SURF & TURF\***

**10oz. Filet Mignon paired with succulent Tiger Prawns**

Complemented with a small taste Lobster Bisque.

Served with grilled asparagus and creamy mashed potatoes.

**DESSERT**

Chef's Choice

**\$105.00** +tax

with Gold Card Level

**\$110.00 without**

\*Warning: Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



# Valentine's Day SPECIAL

**SATURDAY,  
FEBRUARY 14th**

**SERVED NOON UNTIL SOLD OUT**

**CHOICE OF**

Soup du Jour or House Salad

**SHRIMP SCAMPI\***

Succulent shrimp sautéed in a delicate blend of garlic, white wine, and fresh lemon. Finished with a touch of butter and herbs for a rich, aromatic flavor. Served over angel hair pasta.

**DESSERT**

Chef's Choice

**\$15.99** +tax

with Gold Card Level

**\$17.99 without**

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