

valentine's day menu

3-course dinner \$ 75 per person

CRABCAKE AND SCALLOP

On Seaweed Salad with Orange Espuma

or

SEASONAL MIXED GREENS

with honey glazed Pecans

Dried Berries and smoked Paprika Vinaigrette

SPAGHETTINI WITH SHRIMP AND VONGOLE

in White wine Sauce and Chili Flakes

or

FILET STEAK DIANE

pan-seared medallions of beef tenderloin and
enriched with mushrooms and Cognac

Served with fine spring vegetables and truffled
mashed potatoes

or

CEDAR PLANKED SALMON WITH SHRIMP SCAMPI

roasted garlic and cilantro butter
served with fine spring vegetables and
roasted mini potatoes

WARM GRAND MARNIER CHOCOLATE VOLCANO CAKE

or

STRAWBERRY LASAGNA WITH MERINGUE



celebrating *100* years

Please notify your servers of any allergies.
An 18% gratuity will be added to parties of 8 or more.
Prices do not include taxes or gratuities.