

VALENTINE'S DAY 2020

3 COURSE DINNER

SALAD-ENTRÉE-DESSERT

\$38 *PER PERSON*

WITH 2 WINE PAIRINGS

ADD \$12 PER PERSON

4 COURSE DINNER

APPETIZER-SALAD-ENTRÉE-DESSERT

\$49 *PER PERSON*

WITH 3 WINE PAIRINGS

ADD \$18 PER PERSON

ENTREES

*All entrees served with your choice of 2 side items
Robert Mondavi Cabernet*

8oz Filet Mignon 26

lightly seasoned and grilled/mushroom demi glace

Pan Seared Sea Scallops 21

angel hair/lemon garlic burre blanc sauce

Prosciutto Wrapped Chicken 20

*stuffed with sundried tomato, spinach
and gouda cheese, topped with a white wine sauce*

Pan Seared Redfish 21

topped with an artichoke and sundried tomato butter

12oz Prime Rib 24

horseradish crème/au jus

SIDES

Bacon Balsamic Brussel Sprouts

Garlic Mashed Potatoes

Broccoli Parmesan Risotto

APPETIZERS

Nobilo Sauvignon Blanc

Coconut Shrimp (3) 12

mango chutney

Tomato & Mozzarella Bruschetta 10

tomatoes/garlic/basil/mozzarella/crostini

Herbed Brie in Puff Pastry 12

apple butter

Roasted Corn & Lobster Bisque 10

SALADS

Kris Pinot Grigio

BLT Wedge 9

bacon/bleu cheese dressing/grape tomatoes

Grilled Caesar 9

romaine/parmesan shavings/focaccia croutons

Caprese 9

mozzarella/beefsteak tomato/basil/balsamic vinegar