Valentine's Day DINNER MENU

Three-Course Dinner | $40

Enjoy a salad and entrée, with your choice of an appetizer or dessert.

Optional Wine Pairing | $11 Add $8 for Prime Rib

Includes two thoughtfully selected wines, paired with your salad and entrée.

A' La Carte Ordering Available

APPETIZER

BEEF TENDERLOIN LOLLIPOPS $10
Caramelized Onion | Blue Cheese

SMOKED PORK BELLY CROSTINI $9
Chipotle Maple Glaze | Micro Greens

PECAN CRUSTED CRAB CAKES $10
Serrano Pico | Mango Aioli

SOUP

GREEN GODDESS WEDGE SALAD $9
Iceberg Wedge | Grape Tomato | Bacon Bit | Blue Cheese Crumble | Green Goddess Dressing

GRILLED CAESAR SALAD $8
Romaine Hearts | Parmesan | Herbed Croutons | Caesar Dressing

FRENCH ONION SOUP $8
Boule Bread Bowl | Gruyere Cheese

ENTREE'

MACADAMIA CRUSTED ESCOLAR $24
Fresh Pacific Escolar, pan seared with a Macadamia Nut crust drizzled with a Hazelnut Cream Sauce
CHOICE OF 2 SIDES

CHICKEN CAPRESE $24
Tender breast of Chicken, pan seared and topped with fresh Mozzarella, grilled Tomato and fresh Basil drizzled with a Pomegranate Balsamic reduction
CHOICE OF 2 SIDES

COFFEE CRUSTED PRIME RIB $34
Coffee crusted Prime Rib served with freshly made Au Jus and Honey-Chile Butter
CHOICE OF 2 SIDES

BEEF TENDERLOIN NAPOLEON $30
Filet of beef layered between Portobello Mushroom, sautéed Spinach and Goat Cheese drizzled with a Red Wine Demi topped with a fried Potato Croquet

BUTTERNUT SQUASH RISOTTO $24
Butternut Squash puree tossed with roasted Butternut Squash and Onions topped with Parmesan Cheese

SIDES

Roasted Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Wild Rice
Sugar Snap Peas
Grilled Asparagus

DESSERT

CHOCOLATE TORTE $9
Fresh Strawberries | Strawberry Drizzle

WHITE CHOCOLATE PANNA COTTA $9
Stewed Strawberries

RASPBERRY BUTTERMILK PIE $8
Raspberry Drizzle