



VALENTINE'S DAY MENU

Welcome Bubbles

STARTERS

- Crispy Calamari** Tossed with serrano peppers and served with sweet thai chili sauce 15
- Jumbo Shrimp Cocktail** Zesty cocktail sauce 17
- Crab Stuffed Mushrooms** Hollandaise sauce 15
- Spinach & Artichoke Dip** Warm pita bread 13
- Combo Platter** Crab stuffed mushrooms, spinach and artichoke dip, crispy calamari 28

SOUP OR SALAD

- Lump Crab & Lobster Bisque Soup** 10
- Lobster Salad** Bibb lettuce, roasted walnuts, celery, fresh dill, grape tomatoes, raspberry vinaigrette 13
- Belgium Endive Salad** Radicchio, baby romaine, gorgonzola cheese, candied pecans, poached pear, walnut vinaigrette 11
- Mixed Greens Salad** Local organic greens, candied walnuts, apples, bleu cheese crumbles tossed with raspberry vinaigrette 10

ENTREES

- Filet Mignon** The most tender cut, herb blue cheese and green peppercorn sauce, yukon garlic mashed potatoes 46
- Herb Crusted Prime Rib** Slow roasted, au jus, horseradish, baked potato, seasonal vegetables 37
- Fresh Colorado Rack of Lamb** Mint marsala sauce, spinach, mashed potato 48
- Pan Seared Scallops** Basmati rice, blood orange fennel sauce, root vegetables 38
- Crab-Stuffed Salmon** Atlantic salmon stuffed with jumbo crab, topped with dill butter sauce, basmati rice medley 38
- Lobster Tail** Oven-broiled, served with drawn butter, basmati rice, grilled vegetables 60
- Brick Chicken** Airline chicken baked under a brick, caper butter sauce, basmati rice, seasonal vegetables 35

DESSERT

Chef's Signature Sweetheart Dessert

General Manager *Kelly Paige* / **Executive Chef** *Jose Urena*