



VALENTINE'S DAY

THREE COURSE MENU

Welcome Bubbles

FIRST COURSE

choice of one

Lobster Bisque

French Onion Soup

Spring Greens Salad red and yellow cherry tomato, pistachio goat cheese medallions, balsamic

Beets of a Heart Salad mixed greens, roasted beets, candied walnuts, champagne vinaigrette

SECOND COURSE

choice of one

Pan Seared Salmon artichoke hearts, fresh tomatoes, lemon butter,
toasted couscous with fresh herbs 50

Prime Rib roasted fingerling potatoes, haricot verts 53

8oz Filet Mignon roasted fingerling potatoes, roasted baby vegetable medley 60

6oz Surf & Turf filet mignon with lobster tail, roasted fingerling potatoes,
roasted baby vegetable medley, clarified butter 72

Add a Lobster Tail to Any Entrée 18

THIRD COURSE

choice of one

Lovers Chocolate Fudge Cake drizzled with raspberry sauce

Very Berry Cheesecake topped with fresh berries

Berries Sabayon topped with chambord whipped cream