

# *Valentines Day Menu*

Couples experience 69  
Includes Choice of Soup or Salad  
Two Entree Selections and Dessert to Share  
add a bottle of Veuve Clicquot for an additional 30

## *Entree Selections*

### *Polenta Napoleon*

Roasted, marinated & grilled vegetables, perfectly paired with our house made marinara

### *Cedar Plank Salmon*

Hickory smoked, marinated, apricot jus, wild rice pilaf, chef's seasonal vegetables

### *Miso Soaked Seabass*

Red miso orange, lime, and lemon, ponzu with teriyaki glaze

### *Maine Lobster Cold Water Dual Tail*

Clarified butter, seasonal roasted vegetables, with purple whipped potatoes

### *Lobster & Prime Steak*

Maine lobster tail, clarified butter served with USDA prime steak in a peppercorn demi glaze

### *Jumbo Prawns From Hawaii*

Jumbo prawns with lemongrass thai chile glaze and a baby bok choy served atop udon noodles

### *Chateaubriand for Two*

Tenderloin USDA prime steak large double cut, peruvian potatoes and chefs seasonal vegetables

## *Dessert Selections*

### *Creme Brulee*

### *Chocolate Torte*

### *Red Velvet Cupcake*

