

VALENTINE'S DINNER

\$89 FOR TWO



STARTERS CHOOSE ONE PER PERSON

CAESAR SALAD

MIXED GREENS SALAD *Vinaigrette*

ICEBERG LETTUCE WEDGE *Blue Cheese*

SHRIMP & LOBSTER BISQUE

ENTREES CHOOSE ONE PER PERSON

FILET MIGNON* 8oz.

NEW YORK STRIP* 12oz.

RIBEYE* 16oz.

LAMB CHOPS* *Triple Cut*

ROASTED CHICKEN "PICATTA STYLE"

BROILED SALMON STEAK*

CRAB STUFFED SHRIMP

ADD A HALF AUSTRALIAN LOBSTER TAIL FOR AN ADDITIONAL \$20

OSCAR STYLE – JUMBO LUMP CRAB, ASPARAGUS & BEARNAISE FOR AN ADDITIONAL \$10

SIDES CHOOSE ONE PER PERSON

CREAMED SPINACH

BROCCOLI WITH GARLIC

ASPARAGUS WITH HOLLANDAISE

STEAKHOUSE STYLE MUSHROOM CAPS

HORSERADISH MASHED POTATOES

GIANT BAKED POTATO

LOBSTER MACARONI & CHEESE FOR AN ADDITIONAL \$8

DESSERTS CHOOSE ONE PER PERSON

CHOCOLATE MOUSSE & BERRIES

KEY LIME PIE

CHOCOLATE COVERED STRAWBERRIES

NEW YORK STYLE CHEESECAKE

BANANAS FOSTER BREAD PUDDING

ICE CREAM OR SORBET

SUGGESTED WINES

AVAILABLE BY THE GLASS AND BOTTLE, PLEASE ASK YOUR SERVER FOR PRICES

LA MARCA PROSECCO, NV

SONOMA-CUTRER CHARDONNAY, RUSSIAN RIVER

HESS ALLOMI CABERNET SAUVIGNON, NAPA VALLEY



**Cooked to order. Consuming raw or under-cooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.*

Before placing your order, please inform your server if anyone in your party has a food allergy.

ALCOHOL, TAXES & GRATUITY NOT INCLUDED