

VALENTINE'S DAY 2018

3 COURSE DINNER

SALAD-ENTRÉE-DESSERT

\$34 *PER PERSON*

\$41 *(WITH PORTERHOUSE)*

WITH 2 WINE PAIRINGS

ADD \$10 PER PERSON

4 COURSE DINNER

APPETIZER-SALAD-ENTRÉE-DESSERT

\$44 *PER PERSON*

\$50 *(WITH PORTERHOUSE)*

WITH 3 WINE PAIRINGS

ADD \$15 PER PERSON

APPETIZERS

Dreaming Tree Chardonnay

Fried Artichoke Hearts 10
served with a sun dried tomato basil aioli

Crab Cakes (2) 12
scallions, peppers, corn, jumbo crab meat

Jumbo Shrimp Cocktail (4) 12
cocktail/rémoulade

Coconut Tempura Shrimp (3) 10
served with a mango chutney

SALADS

Kris Pinot Grigio

BLT Wedge 9
bacon bleu cheese dressing/grape tomatoes

Grilled Caesar 9
romaine/parmesan shavings/focaccia croutons

Caprese 9
*fresh mozzarella/beefsteak tomato/basil/
aged balsamic vinegar*

ENTREES

*All entrees served with your choice of 2 side items
Robert Mondavi Cabernet*

Black Angus Porterhouse	26
<i>12oz lightly seasoned and grilled</i>	
Blackened Sea Scallops (5)	19
<i>served on a bed of crab risotto</i>	
Prosciutto Wrapped Chicken	19
<i>stuffed with sundried tomato, spinach and cheese, topped with a light cream sauce</i>	
Pan Seared Redfish	19
<i>topped with an artichoke butter</i>	
12oz Prime Rib	24
<i>horseradish crème/au jus</i>	

SIDES

<i>Tri Colored Roasted Potatoes</i>	<i>Roasted Asparagus</i>
<i>Garlic Mashed Potatoes</i>	<i>Roasted Brussel Sprouts</i>
<i>Broccoli with Hollandaise Sauce</i>	<i>Crab Risotto</i>

DESSERT

Vanilla Bean Cheesecake 9
drunken berries

Red Velvet Cake 9

White Chocolate Bread Pudding 9
Served with an orange vanilla sauce

Carrot Cake 9

WINES

	<u>G</u>	<u>B</u>
Nobilo Sauvignon Blanc	6	18
Kris Pinot Grigio	8	24
Clos Du Bois Chardonnay	6	18
Dreaming Tree Chardonnay	6.5	19
Kendall Jackson Chardonnay	8	24
Mark West Pinot Noir	7.5	23
Columbia Crest Merlot	8	24
Robert Mondavi Cabernet	6	18
Estancia Cabernet	8	24
<u>Woodbridge</u>	4.5	15
<i>Cabernet, Chardonnay, Moscato Merlot, White Zinfandel</i>		