

Valentine's DAY DINNER

Sunday, February 14th

A Special 3-Course Dinner For Two - \$79pp

½ Bottle of Billecart-Salmon Brut Rose Champagne

1st Course - Choose One to Share

Burrata, Cannelini Beans & Olive Tapenade

fresh rosemary, aged balsamic, grilled bread

Chef's Caesar Salad with Sautéed Lobster garlic croutons shaved parmesan (+12)

Five Cheese Ravioli basil pesto, maitake mushrooms, shaved parmesan

Ahi Tuna Tartar Tower - avocado mash, green onions,

black sesame seeds, sriracha mayo, wonton chips

Select An Entrée Each:

Thai Cashew & Ahi Tuna Salad, seared tuna, mixed greens, sugar snap peas, red and yellow peppers, green onion, mint, ginger peanut vinaigrette

Rib-Eye Steak Au Poivre 8oz Omaha Angus, herb butter, house peppercorn sauce

Half Chicken Under a Brick Mary's Farms organic chicken, olive tapenade

Black Cherry BBQ Glazed Bone in Pork Chop

side dish's to share included: **Sautéed Sugar Snap Peas**

and **Mashed Potatoes** or **Lobster Mac & Cheese** (+12)

3rd Course Choose One to Share

Pick Something From our Dessert Case to Share w/ scoop of Vanilla Ice Cream

ASK YOUR SERVER TO MAKE A RESERVATION