

# ARNIE'S

## VALENTINE'S DAY 2018

*All couples receive complimentary chocolate dipped strawberries*

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### APPETIZERS

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#### BRIE EN CROUTE **V** 13

oven baked with sundried tomato pesto, toasted almonds, french baguette & sliced granny smith apples

#### SUSHI PLATTER **GF** 16

chef selections, ask your server for tonight's offerings

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### ENTRÉES

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*your choice of soup or salad with any entrée*

#### CHATEAUBRIAND FOR TWO **GF** 69

roasted 16oz. center cut filet of tenderloin beef, chef carved tableside with duchess potatoes, glazed carrots with twin sauce, bordelaise & béarnaise

#### SALMON EN CROUTE 28

wild caught sockeye salmon & scallop mousse cooked in puff pastry with lemon buerre blanc, saffron rice & roasted baby carrots

#### LUMP CRAB STUFFED NATURAL CHICKEN BREAST **GF** 22

natural chicken breast stuffed with lump, braised spinach, wild mushrooms champagne cream sauce & Minnesota hand-picked wild rice risotto

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### DESSERTS

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#### BAKED ALASKA 10

strawberry ice cream sponge cake & meringue flamed tableside for two

**GF** GLUTEN FREE

**V** VEGETARIAN

*parties of 8 or more are subject to a 20% gratuity added to their check  
consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may  
increase your risk of foodborne illness, especially if you have certain medical conditions*

