

VALENTINE'S DAY MENU

all couples receive complimentary chocolate dipped strawberries

SOMETHING TO SHARE

Brie en croute

oven baked with sundried tomato pesto, toasted almonds, french baguette & sliced granny smith apples **13**

Sushi platter

chef selections ask your server for tonight's offerings **16**

ENTREES

your choice of soup or salad with any entrée

Chateaubriand for two

roasted 16oz. center cut filet of tenderloin beef, chef carved tableside with duchess potatoes, glazed carrots with twin sauce, bordelaise & béarnaise **69**

Salmon en croute

wild caught sockeye salmon & scallop mousse cooked in puff pastry with lemon buerre blanc, saffron rice, and roasted baby carrots **28**

Lump crab stuffed natural chicken breast

natural chicken breast stuffed with lump, braised spinach, wild mushrooms champagne cream sauce & Minnesota hand-picked wild rice risotto **22**

DESSERT

Baked Alaska

strawberry ice cream sponge cake and meringue flamed tableside for two **10**