

VALENTINES DAY 2020

Choice of 1 appetizer, 2 entrées, and 1 dessert for \$85; include bottle of wine for \$125

»— APPETIZERS —«

Grilled Blue Point Oysters . . \$14

Strawberry mignonette, avocado crema

Cheese Fondue Dip \$13

Served with grilled bread, grilled and raw vegetables, apples, cornichons, mini pretzels

Ahi Tuna Lettuce Wrap \$13

Sesame seared ahi tuna, avocado, napa cabbage peanut slaw, cucumber wasabi dressing, butter lettuce

»— Soup and Salad —«

Frisee Salad \$7

Poached egg, candied bacon, red onion, warm bacon and shitake mushroom dressing

Roasted Butternut Squash . . \$7 & Chipotle Soup

Served with chive sour cream — Cup \$5

»— Entrée —«

Choice of soup, house salad, or caesar to start, can upgrade to "special soup/salad" for \$3

Mojo Marinated Flat Iron Steak \$30

Caramelized onions and peppers, avocado crema, queso fresco, sweet fried plantains, yellow rice and red beans

Butter Poached Lobster Tail . . . \$35

Duchess potatoes, grilled baby zucchini and blistered grape tomatoes

Roasted Chicken Breast . . . \$28

Grilled peach salsa, roasted asparagus, duchess potatoes

Macadamia Nut Crusted Halibut . . . \$35

Grilled pineapple and cardamom aioli, yellow rice, sautéed brocolini

Bleu Cheese Stuffed Filet Mignon . . \$34

Portabello mushroom balsamic salsa, truffle fries, sautéed brocolini

»— Desserts —«

Molten Chocolate Cake \$8

Fresh whipped cream, cinnamon strawberries

Rustic Apple Tart \$7

Caramel drizzle, french vanilla ice cream

Banana Pudding \$7

Vanilla wafers, toasted pecan brittle, fresh banana





»→ Starters ←«

Crispy MN Spring Rolls . . . \$10

Italian sausage and wild rice stuffing, pesto and cheddar cheese. Served with marinara for dipping.

Scratch Guacamole ** \$9

Served with corn tortilla chips

Fire Roasted Artichoke \$12 Dip **

Parmesan, mozzarella, and pimento cheese mixed with basil and water chestnuts. Served with chips

Stuffed Jalapenos ** \$11

Fresh jalapenos stuffed with cream cheese, pimento peppers, water chestnuts, fire roasted artichokes and cherry wood smoked bacon

Bourbon Honey Glazed \$14 Tips **

Steak tips with roasted wild mushrooms and sweet peppadew peppers

»→ Entrées ←«

All entrées served with choice of soup, salad, or caesar salad; can upgrade to "special soup/salad" for \$3

Butternut Squash Tortellacia \$19

Browned butter, wilted spinach, toasted walnuts, dried cranberries, and shaved parmesan cheese

Honey Bourbon Glazed Salmon ** \$25

Crispy onion strings, jasmine rice, and seasonal vegetables

Gnocchi and Beef Tips \$28

House made gnocchi, seared tenderloin tips, sautéed mushrooms, caramelized onions, wilted spinach, and ricotta cheese

Roasted Garlic Alfredo \$19

Roasted garlic parmesan sauce, grilled chicken breast, sautéed mushrooms, fresh wilted spinach, mini penne noodles

All parties of 8 or more are subject to 20% gratuity added to the check- consuming raw or under cooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food borne illness

**** INDICATES GLUTEN FREE OPTIONS**