

VALENTINES DAY

SHAREABLES



TWIN CRAB CAKES
roasted red pepper sauce
\$19



ENTREES

12OZ SLOW ROASTED HERB CRUSTED PRIME RIB
with au jus & creamy horseradish,
choice of starch & vegetable of the day
\$33

TWIN LOBSTER TAIL
served with butter, choice of starch & vegetable of the day
\$39

8OZ GRILLED PORK TENDERLOIN
with pear sauce, cranberries, seasonal vegetable
& choice of starch
\$28

Add on a lobster tail \$16



DESSERTS

RED VELVET COOKIE SKILLET
served with ice cream & chocolate sauce
\$12

CHOCOLATE POT DU CREAM
\$7

— **VALENTINES DAY** —
DRINKS



CUPID'S ARROW MARGARITA

Campo Bravo tequila, Cointreau, pomegranate syrup,
strawberry puree & sweet & sour mix

\$13

BE MY VALENTINE MOJITO

Cruzan rum, strawberry basil syrup, pomegranate
syrup, blackberry syrup, mint & lime

\$8

**CHOCOLATE COVERED ESPRESSO
BEAN MARTINI**

Absolut Vanilia, Kahlua, Bailey's,
espresso & chocolate syrup

\$11

WINE FEATURES

J LOHR CHARDONNAY

\$10 - 5 oz | \$13 - 9 oz | \$38 bottle

LA CREMA CHARDONNAY

\$10 - 5 oz | \$13 - 9 oz | \$38 bottle

