

**VALENTINES DAY**



**SHAREABLES**

**SHRIMP SCAMPI**

sauteed garlic, butter & white wine sauce  
\$17



**ENTREES**

**12OZ SLOW ROASTED HERB CRUSTED PRIME RIB**

with au jus & creamy horseradish,  
choice of starch & vegetable of the day  
\$32

**TWIN LOBSTER TAIL**

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

**6OZ SIRLOIN**

with wild mushroom demi glaze,  
choice of starch & vegetable of the day  
\$24

*Add on a lobster tail \$16*



**DESSERTS**

**CHERRIES JUBILEE MASON JAR**

white cake, dark cherries, white chocolate mousse, italian meringue  
\$6

**BLACK FOREST CAKE**

cherry liquor soaked chocolate cake, dark cherries,  
white chocolate mousse and white ganache  
\$8

**MAKE ANY ENTRÉE SELECTION A THREE COURSE  
EXPERIENCE WITH STARTER SALAD & DESSERT  
JAR FOR AN ADDITIONAL \$10**

*Salads - Caesar Salad, Mixed Greens Salad, or Wedge Salad  
Dessert Jars - Cherries Jubilee, Mocha Mousse or Honey & Apple*