



Serving 5:00PM - 8:30PM

Valentine's Day

APPETIZERS

OYSTER ROCKEFELLER - 28

On the half shell prepared in the traditional style

SHRIMP COCKTAIL - 26

4 jumbo prawns, homemade cocktail sauce, lemon

BAKED BRIE - 22

Garlic, honey, toasted almonds, crostini, crisp sliced apples, grapes

Complimentary of champagne & lemon sorbet



ENTREES

All meals are plated with homemade mashed potatoes and green bean almandine. Glass of champagne choice of tomato bisque with fresh basil, Caesar or mixed green salad.

LOBSTER THERMIDOR - 94

Whole Maine lobster with a velvety wine cream sauce A classic French dish served with wild rice

FRESH MAINE LOBSTER - 82

Served with wild rice, fresh drawn butter and lemon, whole ... 82 half ... 48

SURF AND TURF - 99

1/2 Maine lobster and (6oz) charbroiled filet mignon or prime rib

PRIME RIB WITH YORSHIRE PUDDING - 68

Slow cooked with the chef's mouth - watering rub served with au jus and creamy horseradish sauce

NEW ZEALAND RACK OF LAMB - 52

Prepared with the chef's rosemary - mustard herb rub. Placed with roasted garlic horseradish sauce apple mint jelly

PRIME GRADE FILET MIGNON - 64

6oz charbroiled for delicious flavor (steak toppers add \$10)

SALMON FILET - 52

Fresh pacific salmon coated with olive oil, then seasoned with panko bread crumbs, parmesan cheese, horseradish baked and served with garlic-Dijon cream sauce

SHRIMP SCAMPI - 58

Jumbo, traditional style with butter, garlic, lemon juice, fresh herbs and wild rice

PORTOBELLO MUSHROOM - 32

Marinated pan-seared, topped with chef's black bean cake, served with porcini mushroom reduction, gluten

DESSERT

Chocolate Lava Cake a la Mode 16, Creme Brulee 14, Coconut Snowball 14

Key Lime Pie 14 Cobbler 14

Please join Steve Hunter at the Piano