

# VALENTINE'S DAY DINNER

## APPETIZERS

**Oysters 12**  
*four oysters served with lemon wedges  
and tobasco*  
pinot grigio

**Calamari 12**  
*flash-fried calamari served with  
peppadew aioli and lemon roumalade*  
chardonnay

**Crab Cakes 14**  
*served with a white wine butter sauce*  
red blend

**Spinach & Artichoke Dip 10**  
*served with crostini and pita*  
sauvignon blanc

## SALADS

**Spinach and Strawberry 9.5**  
*strawberries, candied walnuts, feta,  
tossed with dark balsamic vinaigrette*  
sparkling

**Caesar Salad 9.5**  
*romaine, parmesan and  
herb croutons tossed with traditional  
caesar dressing*  
pinot grigio

## WINE CLUB

*when you join our Wine Club, you become a  
part of our "extended family" with all the  
privileges that your membership offers*  
- see your server for details -

## CHEF'S SPECIALS

### Chicken Flamingo 18

*8 oz grilled chicken breast rolled in Italian bread crumbs and  
stuffed with smoked gouda, tomato, and spinach served with a red  
pepper cream sauce alongside saffron risotto and green beans*  
pinot noir

### Chilean Sea Bass 24

*in an apple beurre blanc sauce served with  
mushroom risotto and bacon shallot brussel sprouts*  
vignoles

### Lobster, Scallop, & Shrimp Ravioli 26

*sauteed shrimp, spinach, pearl onions, and butternut  
raviolis in a pecan brown butter sauce*  
chardonnay

### Surf & Turf 36

*5 ounce sirloin and 6 ounce lobster tail served with roasted  
rosemary fingerling potatoes and grilled asparagus topped  
with a mushroom demi & a tequila-lime hollandaise*  
cabernet

### 14oz Dry-Aged Ribeye 32

*served with garlic herb mashed potatoes and  
bacon shallot brussel sprouts topped with a Jack  
Daniels black pepper butter*  
cabernet

### Berkshire Pork 24

*5 ounce bacon wrapped pork medallion served with  
garlic herb mashed potatoes and roasted rainbow  
carrots topped with a Jim Beam chipotle bbq sauce*  
merlot



20% gratuity added to parties of 8 or more