

VALENTINE'S DAY

*Your Meal Begins with a Champagne Toast
And an Appetizer of Fresh Tomato and Garlic Bruschetta*

Your choice of:

Shrimp Bisque, House Salad or Caesar Salad

Entrée Selection:

8-oz. Bacon-Wrapped Filet Mignon with Daniels Demi Glace

Seafood Medley and a Crab Cake

New Zealand Rack of Lamb with Essence of Mint Demi Glace

10-oz. Queen Prime Rib

Asiago Crusted Chicken

***All Entrees served with California Vegetable Medley*

And your choice of

Baked Potato or Buttermilk Chive Mashed Red Skin Potatoes

Choice of Dessert:

Chef Moe's Chocolate Volcano Cake

Or

Vanilla Crème Brulee

With Fresh Raspberries

\$55.00 per couple Or \$30.00 per person

Also Available:

Shrimp Cocktail \$8.95

Shrimp Tempura \$8.95

Fried Calamari \$8.95