



# Valentine's Special Features

## Valentine's Drink Specials

### *Champagne Sangria \$9.99*

*Peach schnapps, triple sec, apricot brandy, merlot wine, orange, apple, pineapple juice, lots of fruit and of course champagne!!*

### *Red Velvet Martini \$8.99*

*Pink cream cheese sugar rim, white creme de cacao, cherry brandy, heavy cream, shaved chocolate and black cherry garnish.*

## Appetizers

### *Red Thai Curry Shrimp Cocktail \$14.99*

*5 Black tiger prawns poached in white wine, and served with a coconut red thai curry sauce on a bed of cashew citrus sushi rice.*

### *Pulled Pork Blue Chip Nachos With Avocado Crema \$14.99*

*Baked blue corn chips layered with pulled pork, cheddar, Monterey Jack, jalapeño peppers, green olives and cilantro. Served with avocado crema.*

### *Crab Stuffed Lobster Tail \$29.99*

*A baked 7 oz. lobster tail stuffed with a New England style cracker, crabmeat, cream cheese and fresh herbs. Served with fresh lemon zest.*

## Starters

### *Roasted Garlic Pink Cauliflower Bisque \$6.99*

*Purple cauliflower, garlic, shallots, russet potatoes, heavy cream, maple syrup and citrus.*

### *Champagne Asparagus, Smoked Salmon Arugula & Mixed Green Salad \$9.99*

*Smoked salmon, asparagus, candied lemon, toasted pecans, red onions, peas, arugula and field greens, tossed in a champagne dijon vinaigrette.*

## Mains

*Served with the soup du jour or the house field green salad to start.*

### *Brie & Beef Tenderloin Beef Wellington With a Chocolate Balsamic Strawberry Sauce \$38.99*

*Baked puff pastry filled with beef tenderloin, Brie cheese, a portabella duxelle and Swiss chard. Presented with a Belgian dark chocolate balsamic strawberry sauce and accompanied by sautéed asparagus and roasted garlic creamer potatoes.*

### *Pistachio Crusted Red Snapper \$28.99*

*Grilled pistachio crusted red snapper fillets presented with a blood orange jicama chutney, a cashew lemon sushi rice and sautéed asparagus.*

### *Cabernet Fig Chicken \$27.99*

*A baked bacon wrapped 8 oz. double chicken breast, stuffed with Gouda, caramelized apples, kale and crimini mushrooms. Presented with a cabernet red wine fig demi glacé, roasted garlic creamer potatoes and sautéed asparagus.*