

STARTERS

JUMBO SHRIMP COCKTAIL

Cilantro and citrus Shrimp with traditional horseradish sauce. \$14
Each additional Shrimp \$3

PARMESAN TOMATO STACK

Sliced tomatoes layered with parmesan and mozzarella cheese and basil. Baked then drizzled with balsamic glaze and tomato basil sauce. \$12

CAJUN LOBSTER RAVIOLI

Open ravioli stuffed with lobster, scallops, shrimp, sautéed spinach, garlic, leeks in a Cajun cream sauce topped with diced tomatoes, green onions and feta cheese \$15

PORTABELLA FRIES

Beer battered portabella mushrooms deep fried until golden brown, accompanied by a cracked pepper aioli. \$10

ENTRÉE'S

All entrees are served with house salad or small Caesar salad, fresh cut steamed vegetable medley and accompaniment.

SHRIMP NEPTUNE

A culinary delight! Shrimp stuffed with crabmeat then topped with pinot grigio mornay sauce. \$33

SWISS CHEESE STUFFED CHICKEN BREAST MARSALA

Tender chicken breast paired with asparagus and a savory mushroom marsala wine sauce. \$32

CHATEAU BRIAND § The sweetheart dinner for two ›

Filet mignon cooked to your specifications, then sliced by our chef and served with both bordelaise and béarnaise sauce. Includes a shared dessert. \$99

ALASKAN HALIBUT

Filet of halibut with creole spices, sauteed red onions, spinach, red peppers and topped with capers citrus sauce. \$40

SALMON FILET

Served with sautéed wild mushrooms, topped with our balsamic worcestershire sauce. \$32

FRENCH CUT PORK CHOP

Tender pork chop grilled to perfection, served with balsamic and caramelized onion reduction. \$32

PETIT FILET MIGNON

Twin Filet topped with our red and yellow pepper sauce. \$42

CHICKEN CORDON BLEU

Ham and cheese filled breaded chicken over angel hair pasta. \$32

DESSERT

SHARE WITH YOUR SWEETHEART

Decadent chocolate cup filled with white chocolate mousse, garnished with chocolate dipped strawberries and whipped cream. \$12

CHOCOLATE LAVA CAKE

Chocolate cake with a molten fudge center served with ice cream \$10

VANILLA BEAN CHEESECAKE

Served with homemade whipped cream and chocolate curls. \$10

20% gratuity added for all holiday events. No coupons permitted. Valentines 2026