

Valentine Menu

Appetizers

Cajun Shrimp Cocktail

Three Blackened Gulf Shrimp with our Signature Chilled Gazpacho with Tomatoes, Cucumbers, Onions and Oregano 10.95

Ahi Tuna Tartare

Avocado, Mango & Cucumber with Wasabi and Sriracha Aioli and Soy Glaze with Crispy Wontons 14.75

Featured Wine & Cheese Selection

Gamekeeper's Reserve, Graham Beck, Chenin Blanc, South Africa, 2008

Ripe pineapple, melon, peach and honey flavors on the nose. Full and juicy on the palate with a crisp finish 9.50

Cheese Selection

Maytag Blue Cheese, Humbolt Fog, Grana Padano, and Top Hat Cheddar. Choice of Three 12.95

Chefs Features

Pan Seared Sea Scallops

Five Jumbo Sea Scallops with an Orange Fennel Beurre Blanc Sauce and Grilled Asparagus 28.75
Three Course Prime Dinner 45.00

Parmesan Crusted Chilean Sea Bass

Seasoned with White Pepper, Paprika, Scallions and Parmesan Cheese baked and served with Mustard Sauce with Grilled Vegetables 38.95
Three Course Prime Dinner 45.00

The Grill New York Peppered Steak

18 oz. Prime Aged 28 Days with Cracked Pepper, Bacon and Onion, served with Marinated Tomatoes and Baked Potato 39.95
Three Course Prime Dinner 45.00

Three Course Prime Menu

Lobster Bisque

The Grill Chopped Salad

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Pan Seared Salmon with Sautéed Spinach

Topped with Shiitake Mushrooms and a Lemon Butter Sauce
ala carte 24.75

Baked Idaho Trout Stuffed with Crab

Fresh Trout with Jumbo Lump Crab, topped with Roasted Hazelnut Lemon- Butter sauce, served with Grilled Vegetables
ala carte 26.95

Filet Mignon with a Bleu Cheese Herb Crust

8 oz. Charbroiled Petite Filet served with Spinach Mashed Potatoes and Bordelaise Sauce
ala carte 35.75

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Dessert or featured Wine by the Glass

Ask your server for selections

39.95 per person