



2010 VALENTINES DAY DINNER MENU

Join us for a wonderful three course meal
Please select one item from the following three courses

STARTERS, SALADS & SOUP

- Dungeness Crab Cake** served with a warm cioppino vegetable sauce
- Garlic Shrimp** Three prawns sautéed with garlic, wine and olive oil served on butter lettuce cups with mango chutney and serano mint oil.
- Tuna Tartar** Marinated tuna with sesame oil, soy sauce served with avocado cucumber salad. and wasabi aioli
- Chicken Lollie Pops** Two frenched chicken drumsticks with a hot and sticky glaze served with our Asian salad
- East meets West. Sweet Pepper Relleno** with goat cheese, pine nuts, and roasted garlic filling & **Baja Spring Roll** avocado, corn salsa and cheese in deep fried egg roll.
- Mini Cobb Salad** Tossed Greens with a topping of quartered egg, bacon, roasted chicken, gorgonzola cheese, tomatoes and cucumbers with choice of creamy pesto dressing or balsamic vinaigrette
- Caesar** chopped romaine with Caesar dressing, croutons and grated parmesan cheese
- Spinach Salad** with roasted onions, walnuts, gorgonzola cheese, raisins and fresh fruit with balsamic vinaigrette.
- Tomato basil bisque** a creamy tomato basil bisque topped with a pesto crostini

ENTREES Prices range from \$26.00 – 45.00 per person

Filet Mignon

Eight ounce, bacon wrapped served with porcini mushroom sauce with baked potato or garlic mashed potatoes

Lamb Rack Chops

Three frenched lamb rack chops, marinated and grilled over oak coals, and finished with balsamic honey syrup with creamy parmesan risotto.



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Grilled Seabass

served with basil orange hollandaise sauce and cappellini pomodoro

Atlantic Salmon

Grilled or Blackened and finished with a rustic vegetable ratatouie and creamy parmesan risotto

Sirloin Steak

An 8-ounce cut served with our roasted onion and herb butter and crisp fried onion rings
Baked potato or garlic mashed potatoes

Prime Rib of Beef

Rotisserie roasted to your liking with demiglaze with baked potatoes

Avocado Chicken

Grilled citrus marinated Chicken breast with a jalapeno quesso sauce topped with sliced avocado. Served with our wild rice pilaf and our warm black bean corn salad.

Portobello Mushroom Lasagne

Layers of grilled Portobello mushrooms and eggplant, lasagna noodles, pesto béchamel sauce, mozzarella, provolone and parmesan cheese finished with marinara sauce and baked to perfection.

Add Lobster to my Entrée \$16.00. A half 10oz Brazillian tail, pan seared then baked in butter.

Kids Menu available upon request

DESSERTS

Chocolate mousse cake

Crème brulee

Cheesecake with strawberry sauce

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