

VALENTINE'S DAY MENU

APPETIZER

RED ROOT VEGETABLES SOUP 9

Dollop of sour cream

SEAFOOD ANTIPASTO 19

Fresh mussels, tiger shrimp and calamari in a lemon grass broth, toasted garlic baguette

GRILLED POLENTA SALAD 15

Mix greens tossed with raspberry vinaigrette, cherry tomato, fresh mozzarella, grilled zucchini and grilled polenta

ENTREE

100Z RIB EYE STEAK 40

Grilled to perfection, valentine butter, squash mash, grilled Daikon & asparagus

SALMON OSCAR 30

Stuffed salmon with goat cheese and spinach topped with asparagus hollandaise sauce. Served with pilaf rice and market vegetable

CHICKEN ASIAGO 26

Chicken breast stuffed with sautéed spinach, red onion and Asiago cheese with strawberry coulis. Served with mashed potato and steamed baby Bok-Choy

LOBSTER LOVERS PASTA 28

Linguine with 4oz lobster tail, scallops, shiitake mushrooms, marinated diced tomato and fresh jalapenos in a white wine rose sauce

DESSERT

BELGIAN MILK CHOCOLATE CAKE 10

This chocolate mousse cake is absolute chocolate HEAVEN! Three layers of chocolate are all wrapped up in one delicious dessert