

# Valentine's Dinner 2019

## Appetizers

Toasted Cheese Ravioli	\$13	Crab Cake	\$18
Escargot	\$17	Beef Carpaccio	\$16
Shrimp Cocktail	\$18		
Calamari Steak with lemon, garlic butter sauce	\$19	Crab Leg Cocktail – Alaskan crab legs with spicy cocktail sauce	\$22

Three Course Dinner includes: starter, entrée & dessert

## Starter Selection

Lobster Bisque	Caprese Burrata Salad	Caesar Salad
Arugula & Asian Pear Salad	Blue Wedge Salad	Organic Baby Greens Salad

## Entrée Selection

Spinach & Mushroom Ravioli - tomato & arugula sauce	\$52	Crab Legs Boccaccio's- with roasted garlic & linguini pasta	\$68
Eggplant Florentine - breaded eggplant, mozzarella cheese, spinach & marinara sauce	\$52	Seafood Risotto - shrimp, scallops, fish, white wine & butter	\$66
Chicken Toscana – lightly battered chicken breast topped with asparagus & Swiss cheese, white wine, lemon & butter, with spinach risotto	\$54	Chicken Cordon Bleu – breaded, stuffed with cheese & ham, Dijon mustard sauce, baby vegetables & mashed potatoes	\$55
Grilled Marinated Salmon - grilled vegetable ragout, tomato caper beurre blanc	\$60	Grilled Filet Mignon - roasted garlic bordelaise sauce, baby vegetables & potatoes	\$68
Australian Lobster Tail - baby vegetables & potatoes	\$87	Chilean Sea Bass - pan seared & served with asparagus, roasted tomato, citrus butter sauce	\$68
Prime Rib of Beef - baby vegetables & potatoes	\$68	Herb Crusted Rack of Lamb – with creamy garlic sauce	\$65
Sesame Crusted Ahi Tuna, -baby bok choy shiitake mushrooms, sweet soy glaze	\$59	Braised Short Ribs - baby vegetables & mashed potatoes	\$65
Filet & Lobster Tail - baby vegetables & potatoes	\$108	Prime Rib & Lobster Tail - baby vegetables & potatoes	\$108

## Dessert Selection

Tiramisu	Cheese Cake	Fresh Berries & Crème
Flourless Chocolate Cake		Croissant Bread Pudding