

# VALENTINE'S DAY

## STARTERS

### **Grilled Beef Skewers**

*Thyme, garlic and olive oil marinated beef tips; Served over potato sticks \$10.95*

### **Calamari**

*Hand-battered calamari cooked to perfection; Served with a lemon-caper cream sauce.  
\$11.95*

### **Kasseri**

*Greek cheese flamed table side with Sambuca liqueur. \$13.95*

## ENTRÉES

### **Steakhouse Wellington**

*Grilled all-natural filet of beef tenderloin topped with puff pastry, mushroom duxelle and foie gras; Finished with a sherry and mustard cream sauce. \$38.95*

### **Prime Rib**

*Slow-roasted with a rosemary & garlic. Accompanied with Au Jus and horseradish.  
\$33.95*

### **Grilled Lamb**

*Three double chops of lamb char-broiled to order; finished with a chocolate-cherry reduction. \$37.95*

### **Asian Yellowfin Tuna**

*Seared black rice encrusted tuna. Drizzled with a sweet & spicy glaze. Accompanied with a ginger & rice egg roll.  
\$35.95*

### **Captains Platter**

*Alaskan King Crab, barbeque grilled prawns and coconut battered shrimp. \$45.95*

### **Chicken Cordon Bleu**

*Breaded breast of chicken stuffed with Montana Swiss cheese and ham over a roasted red pepper pureé \$25.95*

### **Mediterranean Risotto**

*Herb risotto with sautéed wild mushrooms, artichokes hearts, roasted red peppers and a trio of italian cheeses. \$24.95*

## DESSERTS

### **Mountain Berry Cobbler**

*Black, Blue and raspberries served ala mode \$5.95*

### **Chocolate Tart & Raspberry Mousse**

*A decadent chocolate tart topped with a raspberry mousse \$6.95*