

Wine, Dine, and Be My Valentine

Appetizers:

Fried Oysters

With roasted red pepper aioli - 14

Braised Pork Belly

With tomato, basil and Asiago cheese and balsamic glaze -9

Soup of the Day

Prepared daily by our chef

Cup - 4

Bowl - 5

Entrees:

Pan Seared Rockfish

Topped with red onion marmalade and chimichurri aioli, served with wild rice and rainbow carrot melange - 20

Flat Iron Steak

Grilled and topped with lobster butter, served over smashed potatoes and rainbow carrot melange - 22

Shrimp Mac & Cheese

Creamy Gouda cheese and shell pasta with sautéed peppers, onions and spinach - 17

Wild Boar Chop

8 oz. pan seared chop topped with tomato bacon jam served over smashed potatoes and asparagus - 35

Dessert:

Strawberry Layer Cake for Two - 12

Chocolate Torte (gluten free) paired with Raspberry Sorbet -8

Belgian Chocolate Mousse Cake with fresh raspberries - 8

Love Potions

Sweetheart's Sweet Tart (non -alcoholic)

Cranberry juice, strawberry and white chocolate syrups and ginger ale - 3

Love Potion Amortentia

Pinnacle Whipped Vodka, Black Raspberry liquor, strawberry syrup, cranberry and orange juice - 8

Starr Hill "The Love"

An unfiltered German Hefeweizen that's light in body with a fruity spicy finish - 6

Alto Sur Malbec

Spiced ripe berry fruits and fresh plums combined for a silky texture - 7 gl / 25 btl

Villa Jolanda Spumante Split (6 ounces total)

"I love you" keepsake bottle pours two half glasses of this crisp bubbly Spumante. Perfect for a toast with your Valentine - 10

We respectfully request no substitutions