

# Wine, Dine, and Be My Valentine

## Appetizer:

### **Salmon Croquettes**

Rolled in breadcrumbs and fried, served over a green tomato salsa verde - 7

### **Soup of the Day**

Prepared daily by our chef  
Cup - 4 Bowl - 5

### **Wellington Spring Rolls**

Fried spring rolls layered with ground beef, Duxelles and Dijon mustard - 10

## Entrees:

### **Truffle Scallops**

Green peas and scallops tossed in a truffle butternut squash risotto - 26

### **Red Pepper Rockfish**

Pan seared and topped with roasted red pepper aioli, served with rice and vegetable medley - 21

### **Pan Seared Chicken**

Two chicken breasts, pan seared with tomato jam, served with smashed potatoes and asparagus - 18

### **Surf and Turf**

Grilled flat iron served with three crab stuffed shrimp, served with smashed potatoes and vegetable medley - 30

## Featured Dessert:

### **Red Velvet Cake - 8**

Your server will present our full dessert tray for you to select from

## Love Potions

### And I Miss You... (non -alcoholic)

Desert pear syrup with cranberry juice and sprite - 3.50

### Libation of Love

Absolute Razberi, Elderflower liqueur, lemonade, ginger ale, and butterfly pea flower extract - 8

### Candy Heart Martini

Pinnacle Whipped Vodka, Crème de Cacao, strawberry syrup and cranberry juice, shaken and served up - 9

### Maschio Prosecco

Bubbles are always perfect for celebrating! This prosecco has crisp fruit forward flavors of white peach and almonds with orange blossom aromatics - 10 gl / 38 btl

### Starr Hill "The Love"

Starr Hill "The Love" - An unfiltered Hefeweizen that's light in body with a fruit spicy finish - 6

*We respectfully request no substitutions*