



VALENTINE'S DAY

Three Course Dinner

\$95 per person

Please no split plates or substitutions. Ask server for vegetarian options.

STARTER

Choice of

Tomato Soup

- or -

Arugula Salad

Creamy poppy seed dressing, candied walnuts, arugula, green apples, and Manchego cheese.

ENTRÉE

Center Cut Filet Mignon

8 oz filet mignon, two colossal shrimp, bacon-wrapped asparagus, au gratin potatoes, and cabernet reduction sauce.

DESSERT

Red Velvet Cake

with mixed berries.

20% Gratuity added to final bill on parties of 5 or more. Please let your server know if you have any food allergies. ~ Not all ingredients are listed in the menu. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially in certain medical conditions.