

VALENTINE'S

DAY

Romantic Dinner Menu

APPETIZER:

Spinach, Cheese & Roasted Red Pepper Stuffed Portobello Mushroom

A hearty Portobello cap filled with a savory blend of cheeses, spinach, and roasted red peppers.

Caprese Salad

Fresh mozzarella, basil, and Roma tomatoes drizzled with basil oil and balsamic glaze.

Salmon Croquettes

Golden salmon croquettes served with a zesty Cajun lemon remoulade.

SALAD :

Tossed Garden Salad

Cucumbers, tomatoes, grated carrots, and red onion.
Choice of dressing: Ranch, Balsamic, or French.

Classic Caesar Salad

Crisp romaine lettuce with croutons, Parmesan cheese, and Caesar dressing.

MAIN COURSE:

Salt & Pepper Salmon

Pan-seared salmon topped with a lemon, dill, and caper sauce.
Served with green beans in garlic butter and roasted red-skinned potatoes.

Roasted Chicken with Gravy

Tender roasted chicken topped with savory chicken gravy. Served with green beans in garlic butter and roasted red-skinned potatoes.

Skirt Steak with Chimichurri

Grilled skirt steak finished with fresh chimichurri sauce. Served with green beans in garlic butter and roasted red-skinned potatoes.

(VG) Portobello Cap

Roasted portobello "steak" caps with sautéed tricolor peppers and onions. Served with green beans in garlic butter and roasted red-skinned potatoes.

PATRONS SELECT ONE ITEM PER COURSE