

# 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\***