



# VALENTINE'S SUNDAY

## APPETIZER

### BRUSCHETTA

ITALIAN BREAD, TOMATOES, BASIL, OLIVE OIL, BALSAMIC GLAZE, SALT, AND PEPPER  
**PIEROGIES**

WITH CARAMELIZED ONIONS, GREEN ONIONS, AND A SIDE OF SOUR CREAM  
**STUFFED BANANA PEPPERS**

SWEET PEPPERS, GROUND BEEF, CHORIZO SAUSAGE, MOZZARELLA CHEESE, AND MARINARA

## FRUIT AND SALAD

### CAPRESE SALAD

FRESH MOZZARELLA, BASIL, AND ROMA TOMATOES DRIZZLED WITH  
BASIL OIL AND BALSAMIC GLAZE.

### CAESAR SALAD

CRISP ROMAINE LETTUCE WITH CROUTONS, PARMESAN CHEESE,  
AND CAESAR DRESSING.

### MIXED FRUIT CUP

WITH GRAPES, CANTALOUP, MELON, AND STRAWBERRIES

## MAIN COURSE

### SHRIMP & GRITS

SEASONED JUMBO SHRIMP, CREAMY BELL PEPPER, BACON, AND SHALLOT CHEESE SAUCE.

### CHIMICHURRI STEAK

GRILLED RIBEYE STEAK FINISHED WITH FRESH CHIMICHURRI SAUCE. SERVED WITH  
SCRAMBLED EGGS AND SAUTEED POTATOES WITH PEPPERS AND ONIONS

### BREAKFAST BURGER

GROUND BEEF BURGER TOPPED WITH BACON, FRIED EGG, CHEDDAR CHEESE, A WAFFLE  
BUN, AND MAPLE SYRUP. SERVED WITH CRISPY POTATO CAKES

### (VG) CHIMICHURRI PORTOBELLO CAP STEAK

ROASTED PORTOBELLO "STEAK" CAP FINISHED WITH FRESH CHIMICHURRI SAUCE. SERVED  
WITH SCRAMBLED EGGS AND SAUTEED POTATOES WITH PEPPERS AND ONIONS