Friday, February 14– Sunday, February 16

# Calentine's Day Three-Course Dinner

\$37 prix fixe

Complimentary bottle of wine with the purchase of 2 prix fixe dinners

# **1st Course**

**Crab Bisque** 

or

**Classic Caesar Salad** 

# **Entree**

#### 8oz. Pan-Seared Ahi Tuna

Lemon Herb Risotto, Grilled Asparagus, Honey Ginger Drizzle

or

## **8oz. Filet Mignon**

Herb Roasted Fingerling Potatoes, Grilled Asparagus & Red Wine Veal Reduction

## Dessert

**Decadent Chocolate Cake** 

or

Vanilla Crème Brulée

