

## STARTERS

### JUMBO SHRIMP COCKTAIL

Cilantro and citrus Shrimp with traditional horseradish sauce. \$14  
Each additional Shrimp \$3

### PARMESAN TOMATO STACK

Sliced tomatoes layered with parmesan and mozzarella cheese and basil. Baked then drizzled with balsamic glaze. \$9

### CAJUN LOBSTER RAVIOLI

Open ravioli stuffed with lobster, scallops, shrimp, sautéed spinach, garlic, leeks in a cajun cream sauce topped with diced tomatoes, green onions and feta cheese \$12

## ENTRÉE'S

All entrees are served with house salad or small Caesar salad, fresh cut steamed vegetable medley and accompaniment.

### JUMBO SHRIMP SCAMPI

A culinary delight! Angel hair pasta tossed in a garlic butter and white wine sauce with 5 jumbo sautéed shrimp, garnished with asparagus. \$28

### SWISS CHEESE STUFFED CHICKEN BREAST MARSALA

Tender chicken breast paired with asparagus and a savory mushroom marsala wine sauce. \$32

### CHATEAU BRIAND ☒The sweetheart dinner for two ☒ *Certified Angus Beef*® brand

Filet mignon cooked to your specifications, then sliced by our chef and served with both bordelaise and béarnaise sauce. Includes a shared dessert. \$90

### ALASKAN HALIBUT

Filet of halibut with creole spices, sauteed red onions, spinach, red peppers and topped with capers citrus sauce. \$35

### GRILLED SALMON

Served with sautéed leeks, shallots and topped with our vodka cream sauce. \$29

### FRENCH CUT PORK CHOP

Tender pork chop grilled to perfection, served with balsamic and caramelized onion reduction. \$29

### STEAK DIANE

TWIN Filet of beef tenderloin with sauteed mushrooms in a madeira sauce. \$29

## DESSERT

### SHARE WITH YOUR SWEETHEART

Decadent chocolate cup filled with white chocolate mousse, garnished with chocolate dipped strawberries and whipped cream. \$12

### CHOCOLATE LAVA CAKE

Chocolate cake with a molten fudge center served with ice cream \$10

### VANILLA BEAN CHEESECAKE

Served with homemade whipped cream and chocolate curls. \$10