



# VALENTINE'S DAY

DINNER 4-10PM, BAR TILL 1AM

FEBRUARY 14, 2025

### PRIX FIXE MENU \$85

### **VEGETARIAN PRIX FIXE \$65**

INCLUDES CARVERY VEGGIE BOWL

## FIRST COURSE

CHOOSE 1:

### WINTER SALAD

BABY KALE AND CRISP GALA APPLES TOSSED WITH CREAMY APPLE CIDER AND MAPLE VINAIGRETTE, TOPPED WITH TOASTED PINE NUTS AND FETA CHEESE CRUMBLES

### ROASTED BEETS SALAD

ROASTED RED AND GOLDEN BEETS ON A BED OF SPINACH WITH BALSAMIC VINAIGRETTE, TOPPED WITH GOAT CHEESE AND TOASTED PECANS

### FRENCH ONION SOUP

CARAMELIZED ONIONS SLOWLY STEEPED IN BONE BROTH WITH FRESH THYME. SHERRY, AND TOPPED WITH A TOASTED BAGUETTE AND MELTED PROVOLONE CHEESE

### SECOND COURSE

CHOOSE 1

### SLOW-ROASTED PRIME RIB

WE LIGHTLY SMOKE AND SLOW-ROAST OUR PRIME RIB EACH DAY, THEN SLICE IT TO YOUR ORDER SERVED WITH AU JUS, CREAMY HORSERADISH AND A BAKED POTATO

### GINGER HALIBUT

ORANGE-CRUSTED ALASKAN HALIBUT WITH ORANGE-GINGER REDUCTION SAUCE, GRILLED ASPARAGUS AND SERVED OVER A BED OF LEMONGRASS BROWN RICE

### FILET MIGNON WITH LOBSTER TAIL

OUR MOST TENDER 60Z STEAK SAUTÉED WITH HERB-BUTTER AND SERVED WITH LOBSTER TAIL AND MASHED POTATOES

### COWBOY RIB EYE

ANCHO CHILI RUB GRILLED RIB EYE, SLICED AND TOPPED WITH CHIMICHURRI, AND SERVED WITH ROASTED VEGETABLES AND FRENCH FRIES

### CARVERY VEGGIE BOWL

BROWN RICE, QUINOA, BRUSSELS SPROUTS, CHERRY TOMATOES, MIXED VEGGIES, BALSAMIC VINAIGRETTE, PARMESAN REGGIANO

## THIRD COURSE

SEE DESSERTS ON BACK



ALL PRICES WILL HAVE 10.25% SALES TAX ADDED

## **CHAD BISHOP**

LIVE MUSIC 7PM - 10PM



# Valentine's Day

DINNER 5-10PM, BAR TILL 1AM

## THIRD COURSE

CHOOSE 1:

### CHOCOLATE LAVA CAKE

NEW YORK CHEESECAKE (GLUTEN FREE)

CARAMEL SEA SALT CHEESECAKE (GLUTEN FREE)

PEANUT BUTTER REESE'S PIE (GLUTEN FREE)

BUTTER CAKE SERVED WITH VANILLA ICE CREAM AND BERRY GLAZE)

## EXTRAS

## COFFEE

AMERICANO 4
CAPPUCCINO 6
MOCHA LATTE 8
DOUBLE ESPRESSO 5
CARAMEL OR VANILLA LATTE 7

## TEA

BLACK TEA 4
GREEN TEA 4
HERBAL TEA 4
MATCHA LATTE 8



# **CHAD BISHOP**

LIVE MUSIC 8:30-11:30 PM



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DINNER 5-10PM, BAR TILL 1AM

### **APPETIZERS**

NOT INCLUDED IN PRIX FIXE MENU

### CHARCUTERIE, ASSORTED ITEMS & CHEESES - 24

FROM LOCAL SUPPLIER: OH LA VACHE

### SPINACH & ARTICHOKE DIP - 15

SPINACH, ARTICOKE AND CHEESE
SERVED WITH FRESH-MADE TORTILLA CHIPS & SALSA

### TRUFFLE BISTRO MAC & CHEESE - 15

SMOKED CHEDDAR, ROASTED POBLANOS, AND CORKSCREW PASTA CRUSTED WITH

BREAD CRUMBS AND WHITE TRUFFLE OIL

ADD CHICKEN FOR 5, SHRIMP FOR 7

### BRIE-UTIFUL CROSTINI - 17

BAKED BRIE, PESTO, AND SUN-DRIED TOMATOES
WITH ROASTED GARLIC, CARAMELIZED ONIONS
AND GRILLED BAGUETTE SLICES

### **BRUSSELS SPROUTS - 15**

ROASTED BRUSSELS SPROUTS, PISTACHIO DUKKHA SERVED WITH TAHINI SCHMEAR

