



# VALENTINES DAY

Menu available February 9th -11th and February 14th

## FIRST COURSE .....

### Shrimp bisque

Crème fraîche, chili oil

### Chunky Tomato Soup

Olive oil, asiago  
croutons

### Spring Salad

Field greens, goat  
cheese, tomato, red  
onion, cucumber,  
strawberry vinaigrette

## SECOND COURSE .....

### Smoked Salmon Carpaccio

Crispy shallots, capers, tomato, dill  
cream, toast points

### Mussels

PEI mussels, Provençal sauce,  
baguette

### Scallop Crème Brûlée

Blackened scallops, crème brûlée  
sauce, shaved Parmesan

### Steak on a Stick

Tenderloin tips, garlic pepper rub

## MAIN COURSE .....

### Fresh Barramundi

Blackened, spinach pesto risotto, pico  
de gallo

### Petite Filet Mignon

Caramelized onions, red wine and  
balsamic mushroom sauté, super  
chunky blue cheese, seasonal  
vegetables

### 1/2 Duck

Garlic mash, mushroom carrot celery  
burgundy ragout

### Seafood Stuffed Shells

Lump crab, bay scallops, shrimp,  
vodka sauce, spinach and Parmesan  
baked Roma tomatoes

## DESSERT .....

Triple Chocolate Brownie  
Mousse Stack

White Chocolate Truffle  
Tart with Lemon Curd

Cinnamon Toast Bread  
Pudding with Caramel

**3 Courses for \$35.00**