



Valentine's Day

APPETIZERS

Margarita Shrimp Cocktail \$14 *

jamaican jerk shrimp scampi, fresh pico de gallo, guacamole, sour cream and fried tortilla chips

Cream Cheese Wonton Sticks \$11

jalapeño marmalade

Salmon & Crab Cakes \$11

lemon-herb aioli and fresh pineapple salsa

Portabella Pie \$14 *

grilled portabella, cajun beef tips, sautéed spinach, roasted tomatoes and balsamic reduction

Pineapple Pork Nachos \$16 *

house smoked pulled pork, fresh pineapple salsa and mozzarella cheese with citrus bbq, guacamole and sour cream

Grilled Chicken Nachos \$16 *

fresh pico de gallo, mozzarella and cheddar jack cheese with chipotle honey glaze, guacamole and sour cream



Chocolate Covered Cherry \$7

amaretto, bailey's cream liqueur, creme de cacao and grenadine



PASTAS

includes deluxe soup & salad bar with and ciabatta bread
(gluten free pasta available)

Seafood Mac N' Cheese \$24

lobster, shrimp and crab tossed with penne pasta in a rich smoked gouda and aged cheddar cheese sauce with toasted bread crumbs

Steak Marsala Pasta \$22

char grilled sirloin on a bed of linguini pasta tossed with sautéed mushrooms, fresh garlic and marsala wine-cream sauce

Chicken Picatta Pasta \$18

char grilled chicken breast with capers, grape tomatoes, fresh lemon and linguini pasta tossed in white wine-butter sauce



* GLUTEN FREE



ENTRÉES

includes skinless garlic mashed potatoes and sautéed vegetable medley
includes deluxe soup & salad bar

Add To Any Entrée

3 jumbo broiled prawns
with drawn butter & fresh lemon \$12

6oz. cold water broiled lobster tail
with drawn butter & fresh lemon \$15



Sweetheart's Dinner For Two \$62

two 6oz. hand-cut filet mignon with one 6oz. cold water broiled lobster tail served
with drawn butter and fresh lemon



Bacon Wrapped Filet Mignon \$29 *

8oz.

Blackened Ribeye \$29 *

16oz.

Char Grilled New York Strip \$27 *

12oz.

Steak Finishes

house béarnaise*	\$2
parmesan crust	\$2
roasted tomato demi*	\$2
sautéed mushrooms*	\$1
fried onions*	\$1

Cold Water Lobster \$32 *

6oz. south african tail with drawn butter
and fresh lemon

Jumbo Broiled Prawns \$27 *

7 shrimp with drawn butter and fresh lemon

Grilled Salmon Ala Oscar \$26 *

6oz. fillet with blue crab, house béarnaise
and sautéed asparagus

Portabella Chicken Bruschetta \$22 *

roasted tomatoes, fresh mozzarella cheese,
basil and balsamic reduction

PRIME RIB & SEAFOOD BUFFET

Adults \$26.95 | Kids 5-10yr \$12.95 | Kids 4 & Under \$4.95

includes chef carved prime rib au jus, roasted pork loin with apple bacon chutney and
deluxe soup & salad bar

crab legs, baked salmon with saffron cream sauce, swedish meatballs,
fried shrimp, fried cod, BBQ pork ribs, chicken marsala,
honey glazed carrots, green beans almondine, white truffle mashed potatoes
aged cheddar au gratin potatoes

* GLUTEN FREE

