

VALENTINE'S DAY *specials*

FEBRUARY 14 -16 / 5-9 PM

ENTREES

All entrees served with choice of a house salad or Caesar salad.

Grilled Swordfish 26

Grilled swordfish on a bed of rice pilaf served with roasted asparagus and a mango rum salsa.

Perfectly Paired with GOL Eagle White
9 / glass 25 / bottle

Rosemary Chicken 26

Roasted rosemary chicken with demi-glace served alongside garlic redskin mashed potatoes and haricot vert green beans.

Perfectly Paired with GOL Pinot Noir
9 / glass 25 / bottle

Fettuccini with Stuffed Shrimp 28

Fettuccini pasta tossed in basil alfredo accompanied with delicious crab-stuffed tiger shrimp and our signature cheesy garlic bread.

Perfectly Paired with GOL Chardonnay
9 / glass 25 / bottle

Mushroom Duxelles Ravioli 22

Ravioli filled with mushroom duxelles, served with a sweet potato puree and Boursin cheese.

Perfectly Paired with GOL Pinot Noir
9 / glass 25 / bottle

Herb Crusted Prime Rib 42

10 oz smoked, herb crusted prime rib served alongside garlic redskin mashed potatoes, haricot vert green beans and a duo of savory au jus and creamy horseradish sauce.

Perfectly Paired with GOL Cardinal Red
9 / glass 25 / bottle

Reservations Required:

1-800-282-7275

or Reserve a Table Online
with [OpenTable](#).

APPETIZERS

Artisan Breadboard 10

Artisan bread served with olive tapenade.

Shrimp Cocktail 14

Succulent shrimp served with a house-made cocktail sauce.

DESSERTS

8

Tiramisu / Chocolate Torte
NY Style Cheesecake with blueberry compote

DRINKS

DRINK FEATURE

Love Potion 9

Vodka, Peach Schnapps, Grenadine, Soda
Pomegranate Juice, Cranberry Juice, Lime Juice

CHAMPAGNE & WINE

9 / glass 25 / bottle

Marini Rossi
Cardinal Red / Chardonnay
Eagle White / Pinot Noir