

**Valentine’s Day**

**29.95 per person ● children 12 and under 12.95 ● 3 and under free ● taxes and gratuity not included**

Includes Choice of Starter, Entrée, Dessert and Non-alcoholic Beverage

**Starter**

Arugula Salad

Goat Cheese, Toasted Pecans, Dried Cranberries with Cranberry Vinaigrette

~or~

Butternut Squash Soup

Roasted Butternut Squash, Cream with Notes of Pumpkin, Coriander and Cumin

**Entrée**

Pan Seared Cedar Smoked Salmon

Finished with a Honey Bourbon Glaze served with Horseradish Mashed Potatoes and Garlic Roasted Asparagus

~or~

New York Strip Steak au Poivre

Peppered 8 oz. Steak with Blue Cheese Butter served with Horseradish Mashed Potatoes and Garlic Roasted Asparagus

~or~

Ginger Gnocchi with Mushroom Ragu

(Vegetarian)

Portabella, Cremini & Shitake Mushrooms Sautéed in White Wine with Ginger & Shallots

**Dessert**

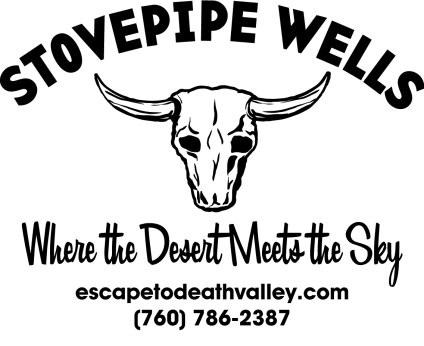
New York Style Cheese Cake

~or~

White Chocolate Raspberry Cheese Cake

~or~

House Made Bread Pudding



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