

Valentine's Day 2026 Prix Fixe Dinner

\$85 per person, plus drinks, tax and gratuity



Appetizers, choice of:

Salt Roasted Jumbo Shrimp Cocktail - gf

Gulf Shrimp Roasted on Sea Salt, White and Red Cocktail Sauce

Salmon Rillette - gfo

Garlic Crostini, Shaved Breakfast Radish, Ruby Grapefruit Supreme, Lemon Dressed Arugula, Dill Herb Oil

Smoked Tomatoes and Chevre - gf

House Smoked Tomato Salad, Whipped Herb Chevre, Extra Virgin Olive Oil Balsamic Reduction

Crab Bisque - gf

Tomato Crab Base, Cream

Roasted Wild Mushroom Soup - gf / vegan

Vegetable Stock, Roasted Mushroom, Coconut Cream

Balsamic Strawberry and Feta Salad - gf

Strawberry, Feta, Red Onions, & Walnuts over Mixed Greens, w/ Balsamic Vinaigrette

Classic Caesar Salad - gfo

Romaine, Parmesan Flakes, Croutons, w/ Caesar Dressing

Entrées, choice of:

Thick Cut Angus Prime Rib - gf

Thick Cut Rib Eye Roast, Cream of Spinach, Herb Potato Puree, Truffle Jus

Pan Seared Sea Scallops - gf

Parsnip Puree, Roasted Broccoli, Champagne Beurre Blanc, Toasted Almonds

Apple Pork Tenderloin - gf

Apple Cider Marinated Pork Tenderloin, Roasted Apple Chutney, Broccoli Rabe, Wild Rice

Pepper Encrusted Pan Seared Ahi Tuna - gf

Wasabi Potato Puree, Fried Nori, Broccoli Rabe, Tamari Reduction

Wild Mushroom Ravioli – vegetarian, vegan option

Roasted Wild Mushrooms, Wilted Spinach, Sundried Tomato in a Marsala Cream Sauce

Desserts, choice of:

Classic Creme Brûlée - gf

Dark Chocolate Mousse - gfo

Salted Caramel Cheesecake

Berries & Cream - vegetarian, vegan option