
VALENTINE'S DAY MENU

THREE COURSES \$45 per person

Available Thursday - Sunday

1st COURSE - *choice of*

Crab Cakes

Pan seared with a smoked paprika aioli

Fire Roasted Bruschetta

Served warm on truffle crostini and topped with smoked cheddar cheese and balsamic reduction

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MAIN COURSE

Shrimp Arrabiata

Pan seared shrimp in Arrabiata sauce with fire roasted grape tomatoes, fresh herbs and white beans

Chicken Parmesan and Polenta

Herb panko fried chicken breast topped with house made tomato sauce and parmesan, served with crispy polenta fries

Cast Iron Stuffed Pepper

Fire roasted red pepper stuffed with quinoa, feta, mushroom, spinach topped with marinara and served in a cast iron skillet

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DESSERT COURSE

Pecan Pie Shortbread Bar

With house made bourbon caramel

Chocolate S'more Cheesecake

Triple chocolate cheesecake, house made marshmallow, graham cracker