

Valentine's Day Dinner Menu

OPTIONAL STARTERS

(Additional Charge)

CHIPOTLE HUMMUS AND GRILLED FLATBREAD

\$8.00 - *Vegan*

CHARCUTERIE PLATE

\$10.00 - *Gluten-Free*

LUMP CRAB CAKES WITH ROASTED RED PEPPER AIOLI

\$12.00

CHILLED JUMBO MEXICAN WHITE PRAWNS WITH SPICY COCKTAIL SAUCE

\$12.00 - *Gluten-Free*

SALAD

FLAGSHIP WEDGE SALAD

Hearts of romaine wedge topped with toasted hazelnuts, crumbled blue cheese, diced tomatoes and drizzled with herb vinaigrette.

FOR THE YOUNG SAILOR

(Children 4-12)

Hand breaded organic chicken tenders with organic macaroni and cheese. Served with seasonal fresh fruit and chocolate chip cookies.

ENTRÉE

(Please select one of the following when making your reservation)

DUET ENTRÉE

NEW YORK STEAK

A generous cut of tender, aged beef, seasoned with cracked black pepper, grilled and served with roasted shallot butter and housemade steak sauce.

AND

GARLIC BUTTER SHRIMP SCAMPI

Classic shrimp scampi with garlic and butter served with a white cheddar mash potato.

VEGETARIAN/VEGAN ENTRÉES

WILD MUSHROOM ARANCINI

Oyster and shitake mushroom risotto rolled in bread crumb and pan fried until golden brown and crispy over tomato-basil blush sauce. Paired with oven roasted seasonal vegetables.

Vegetarian

OR

CHARGRILLED VEGETABLE STACK

Garden vegetables grilled and stacked over wild mushroom risotto with toasted garlic, tomato-tarragon sauce.

Vegan, Gluten-Free, Dairy-Free

DESSERT

HEART SHAPED CHOCOLATE GANACHE CAKE FOR TWO

Decadent layers of chocolate genoise, chocolate mousse, and chocolate ganache served on a fresh strawberry coulis.

