

♥ **VALENTINE'S DINNER** ♥

ALL ENTREES SERVED WITH A SALAD, GARLIC-MASHED POTATOES,
FRESH VEGETABLES, DESSERT AND A GLASS OF HOUSE CHAMPAGNE.

SALAD

MIXED GREENS WITH CHAMPAGNE VINAIGRETTE

ENTREES

♥ **STUFFED CHICKEN PORCINI**
\$24.95

STUFFED CHICKEN WITH PROSCUITO & FONTINA CHEESE
SERVED WITH BRANDY PORCINI SAUCE

♥ **RATATOUILLE SALMON**
\$26.95

FRESH GRILLED SALMON WITH OVEN ROASTED RATATOUILLE,
YELLOW TOMATO EMULSION AND INTENSE BASIL OIL

♥ **PASTA VEGETARIANA**
\$21.95

MULTIGRAIN PASTA WITH SAUTÉED VEGETABLES, GARLIC, BASIL AND OLIVE OIL

STEAKS

♥ **LOBSTER COMBO**
\$39.95

PETITE LOBSTER TAIL IN A LEMON BEURRE BLANC WITH A CHOICE OF
PRIME RIB OF BEEF (SERVED WITH NATURAL JUICES) OR
PETITE FILET MIGNON (SERVED WITH RED WINE MUSHROOMS SAUCE)

♥ **FILET COMBO**
\$29.95

PETITE FILET MIGNON (SERVED WITH RED WINE MUSHROOMS) AND SHRIMP SKEWERS (SERVED
WITH HERBS BUTTER SAUCE)

♥ **PRIME RIB OF BEEF**
\$27.95

PRIME RIB OF BEEF, SERVED WITH NATURAL JUICES AND CREAMED HORSERADISH

DESSERTS

TARTINA DI FRUTTA
(FRUIT TARTLETS WITH CRÈME DI VANILLA)
OR
AMARETTO CHEESECAKE