



# VALENTINE'S DAY SPECIALS MENU

FEBRUARY 14 THROUGH FEBRUARY 17

AVAILABLE IN ADDITION TO OUR REGULAR DINNER MENU

## APPETIZERS

### POACHED PEAR SALAD

Anjou Pears delicately poached in port wine and spices over fresh spinach, blue cheese crumbles, red onion and honey pepper almonds.  
Served with a port wine vinaigrette. 8

### SHRIMP & GRITS SKEWERS

Grilled shrimp and fried grit cubes finished with a light red pepper and tomato coulis. 10

## ENTREES

### 6 OZ FILET MIGNON WITH CRAB-STUFFED SHRIMP\*

finished with blistered grape tomatoes & lemon butter.  
Served with roasted baby potato medley and grilled asparagus. 35  
*pairs well with 2016 Zuccardi Serie A Malbec (Argentina) 29/BTL*

### PROSCIUTTO-WRAPPED PORK TENDERLOIN MEDALLIONS

finished with a raspberry liqueur glaze and  
served with roasted baby potato medley and haricot verts. 22  
*pairs well with 2015 Haut de Brun Cotes de Rhone (France) 32/BTL*

### PAN-SEARED SCALLOPS\*

served with asparagus tips over creamy saffron risotto and a white wine butter sauce.  
Finished with a rose-infused reduction. 25  
*pairs well with 2016 Lexicon Sauvignon Blanc (New Zealand) 35/BTL*

## FEATURED DESSERT

### VALENTINE'S HEART CAKE FOR TWO

decadent chocolate cake topped with Cocoa Gelée 12  
*wonderful with 2016 Brusca Reggiano Lambrusco (Italy) 28/BTL*

\*Consumer Advisory: consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illnesses.



