

CELEBRATE
Valentine's Day

3 COURSE MENU

\$29.99 PER PERSON

*AVAILABLE FEBRUARY 10-18



Appetizers

BRUSCHETTA AND ARTICHOKE DIP

Toasted focaccia bread, herbed bruschetta, artichoke dip

GINGER-CRUSTED TOFU BITES

Ginger-crusting tofu, crushed red pepper flakes, sriracha aioli, cilantro, red cabbage and carrot medley, Thai sweet chili sauce, and pomegranate vinaigrette

Entrees

CASHEW CHICKEN

Wok-seared chicken, pineapple, snap peas, cashews, and crushed red pepper flakes

PISTACHIO CRUSTED COD

Grilled breaded cod, grilled vegetables, yellow and red roasted peppers, and chimichurri mashed potatoes

STEAK & SHRIMP

10 oz. sirloin with lemon-garlic butter, grilled shrimp, pineapple with teriyaki sauce and grilled vegetables, and a baked potato

Desserts

CHOCOLATE MOUSSE GANACHE

Chocolate mousse, raspberry sauce, Oreo cookie crumbs, chocolate ganache, whipped cream, and a crispy coconut straw

HEART SHAPED CHOCOLATE FUDGE BROWNIE

Fudge brownie, strawberry sauce, vanilla ice cream, chocolate fudge, whipped cream, and a cherry



Wine Pairing Special

'LOVE NOIR'

Add a bottle of Love Noir to your Valentine's Day celebration. Choose from Rosé or Pinot Noir for only \$19.99.