



STIR THINGS UP.

VALENTINE'S DAY MENU

FIRST COURSE

Shrimp Cocktail Martini

SECOND COURSE

CHOICE OF ONE

Tomato Basil Cheddar Cheese Fondue

Red Pepper Stilton Cheese Fondue

Served with a variety of fresh breads, vegetables and apples for dipping.

THIRD COURSE

Athenian Salad

Crisp Mixed Greens, adorned with Ham, Pepperoni, Kalamata Olives and Feta Cheese laced with White Balsamic Vinaigrette.

FOURTH COURSE

The Cupid Feast

Filet Mignon, Ahi Tuna, Coconut Curry Marinated
Breast of Chicken, Citrus Marinated Pork Tenderloin,
Peppercorn Crusted NY Strip and Potstickers

\$120 per couple

(Plus tax & 18% gratuity)

The Venus Indulgence

Lobster Tails, Ahi Tuna, Coconut Curry Marinated
Breast of Chicken, Citrus Marinated Pork Tenderloin,
Peppercorn Crusted NY Strip and Potstickers.

\$130 per couple

(Plus tax & 18% gratuity)

Entrée accompanied with a variety of fresh vegetables, savory dipping sauces and your choice of cooking style.

ENTRÉE COOKING STYLES

For cooking your entrée, choose one style per cooktop.

Coq au Vin

Flavors of fresh herbs,
mushrooms, garlic, spices
and burgundy wine.

Mojo Style

Caribbean seasoned
bouillon with distinctive
flavors of fresh garlic
with a citrus flair!

Court Bouillon

Homemade, seasoned
vegetable broth.

Bourguignonne

European-style fondue in
cholesterol-free canola oil.
0g trans-fat oil.

FIFTH COURSE

Strawberry Shortcake White Chocolate Fondue

LOVE POTIONS

XTC MARTINI

PASSIONATE KISS

Feel the spark with SKYY Infusions Passion
Fruit vodka, orange, lemon, basil and
Cantine Maschio Prosecco Brut.

A seductive blend of X-Rated Fusion liqueur,
strawberries, lemon and basil topped with a
splash of Cantine Maschio Prosecco Brut.

EXOTIC MOJITO

X-Rated Fusion liqueur and SKYY
Infusions Citrus vodka turn this twist on
the classic Mojito into an aphrodisiac!

*Our Fondue-style service may result in the undercooking of certain ingredients.

Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish or EGGS may increase your RISK for foodborne illness.