



# STIR THINGS UP.

## VALENTINE'S DAY MENU

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### FIRST COURSE

CHOICE OF ONE

#### Quattro Formaggio Cheese Fondue

Fontina, Grùyere, and Raclette cheeses blended with roasted garlic, basil and tomato pestos and Fresh Mozzarella.

#### Crab Imperial Cheddar Cheese Fondue

Anchor Steam Amber Ale, Wisconsin sharp cheddar and Emmenthaler Swiss cheeses, horseradish, mustard, worcestershire, black pepper, scallions and fresh crab.

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### SECOND COURSE

CHOICE OF ONE

#### Caprese Salad

Mixed field greens topped with fresh mozzarella, vine-ripened tomatoes, fresh basil and finished with an imported balsamic glaze.

#### Caesar Salad

Crisp romaine lettuce, Caesar dressing, Shaved Parmesan cheese, crispy croutons and an added touch of Parmesan encrusted pine nuts.

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### THIRD COURSE

#### Featured Entrée Selections

Filet Mignon Florentine, Limoncello Balsamic Sirloin, Shrimp Diablo, Sun-dried Tomato Chicken, Orange Fennel Pork Tenderloin, and Wild Mushroom Ravioli.

Add a Lobster Tail for \$10

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### FOURTH COURSE

CHOICE OF ONE

#### Milk Chocolate Tiramisu Fondue

Milk chocolate blended with espresso mousse and lady fingers.

#### Dark Chocolate Raspberry Fondue

Dark chocolate blended with fresh raspberry puree.

**\$65 per person**

Tax and gratuity not included.

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### LOVE POTIONS

#### PASSIONATE KISS

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

#### XTC MARTINI

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.