



STIR THINGS UP.

VALENTINE'S DAY MENU

FIRST COURSE

Baked Potato Cheddar Cheese Fondue

Vegetable Bouillon Base, Our Famous Green Goddess, Diced Potatoes, Bacon, Scallions and Cheddar Cheese Blend.

— OR —

French Onion Swiss Cheese Fondue

Beef Base, Garlic, Fresh Lemon Juice, Worcestershire Sauce, Gruyere and Emmentaler Cheese Blend, Onions, and Scallions.

SECOND COURSE

Chopped Caesar Salad

Romaine lettuce, Croutons, Parmesan Cheese, and Caesar Dressing.

— OR —

Strawberry and Almond Salad

Mixed greens, Baby Spinach, Strawberries, Feta Cheese, Sliced Toasted Almonds and Basil Infused Balsamic Vinaigrette Salad Dressing.

THIRD COURSE

Entrée

Lobster Tail, Filet Mignon Florentine, NY Strip, White Shrimp, Honey Dijon Chicken, Lemon Garlic Pork, with by a medley of sauces. Accompanied by a variety of vegetables and your choice of cooking style.

FOURTH COURSE

Caramel Nut Milk Chocolate Fondue

Milk chocolate with caramel and crunchy peanut butter.

— OR —

White Chocolate Raspberry Fondue

White chocolate with Chambord and raspberry puree.

Substitute any of our regular menu chocolate selections. Complimentary champagne toast with dessert.

\$130 per couple / \$65 per person

Tax and gratuity not included.

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!