



STIR THINGS UP.

VALENTINE'S "SWEETHEART" MENU

Fixed menu on Sun, 2/14 from 4pm thru 11pm"

Also available for lunch from 11am to 3:45pm on 2/14 and for dinner 2/12 & 2/13

FAVOR

A Valentine's Couple Favor

Each couple to receive a photo of the two of you in a keepsake frame.

TOAST

Your choice of a champagne or non-alcoholic sparkling toast to start off dinner.

APPETIZER

Jumbo Shrimp Cocktail

FIRST COURSE

Zesty Cheddar Cheese,
Red Pepper Stilton Cheese
or Champagne Swiss

SECOND COURSE

Mandarin Orange Almond Salad,
Caesar Salad or Mediterranean Salad

THIRD COURSE

Seafood Lover's

A Lobster Tail, Shrimp,
Scallops, Ahi Tuna and Salmon.

Key To My Heart

Filet Mignon, Marinated Tenderloin,
Marinated Chicken, Teriyaki
Sirloin and Shrimp.

Best of Both

Lobster tail, Filet Mignon
Shrimp, Salmon and Chicken.

Choose one cooking style per burner. Choice of: bourgignonne, bouillon, mojo or coq au vin

Entrees served on a shared platter accompanied by vegetables & a medley of sauces.

FOURTH COURSE

Choose from any of our famous chocolate fondues.

\$65 per person

Tax not included. An 18% gratuity will be added to all checks.

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!

Your choice \$9 each

*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.