



STIR THINGS UP.

VALENTINE'S MENU

FIRST COURSE

House Salad

Crisp romaine and iceberg lettuce, cheddar cheese, fresh tomatoes, crispy croutons and sliced egg with your choice of Peppercorn Ranch Dressing or our Sweet and Tangy House dressing.

— OR —

Cherry Blossom Salad

Mixed greens, with crisp romaine and iceberg lettuce, pecan pieces, feta cheese, and dried cherries, with Raspberry Black Walnut Vinaigrette Dressing.

SECOND COURSE

Broccoli Cheddar Cheese Fondue

Aged, medium-sharp Cheddar and Emmenthaler cheeses, beer, shallots, garlic, diced broccoli pieces and a touch of pepper seasoning.

— OR —

Spinach Artichoke Cheese Fondue

Fontina and Butterkäse cheeses, spinach, artichoke hearts and garlic.

THIRD COURSE

Entrée

A Lobster Tail, Filet Mignon Florentine, Roasted Garlic Crusted Chicken, Teriyaki Sirloin, Sun-Dried Tomato Ravioli, Succulent Honey Orange Shrimp.

Accompanied by fresh broccoli, mushrooms and new potatoes.
Cooked in your choice of cooking style. Ask server for selections.

FOURTH COURSE

White Chocolate Love Fondue

White chocolate swirled with a raspberry fruit compote.

— OR —

Pure Milk or White Chocolate Fondue plus a topping

Milk or White chocolate melted for the most pure of all chocolate fondues. Add your choice of toppings: caramel, marshmallow fluff, peanut butter, liqueur of choice, crushed Oreo® or graham crackers and pecans.

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.