



Happy Valentine's Day

\$110 per couple*

Appetizers - choose one each

Coconut shrimp with sweet thai chili sauce

Ciabatta bruschetta with goats feta and balsamic reduction

Salt and pepper breaded calamari with lemon thyme aioli

Entrées

All entrées are served with your choice of starch (excluding pastas), fresh vegetables, and soup to start (upgrade to salad add \$2)

Starches: Twice baked, Baby roasted, Garlic mashed or Rice pilaf

Salads: Garden mix, Mandarin almond, Caesar or Greek

8 oz. Certified Angus Beef® New York striploin with fresh herb compound butter GF

Slow braised New Zealand lamb shank with Guinness demi glaze GF

Prosciutto and bocconcini stuffed chicken supreme with pesto cream sauce GF

Curried almond crusted Atlantic salmon with fresh fruit salsa GF

Chicken and mushroom baked penne with rosé sauce, three cheese blend and garlic ciabatta bread

Spoil Your Sweetheart...

6 oz. Filet mignon with 2 jumbo prawns, 16 oz. Bone-In Cowboy or 18 oz. Porterhouse, add \$15 per person

Add an 8 oz. Canadian lobster tail \$29 or 2 Jumbo prawns \$10

Desserts - choose one to share

Champagne strawberry cheesecake GF

Vanilla bean ice cream GF

Triple chocolate fudge cake

**Prices plus tax. GF represents gluten free items. Vegetarian option available.*