Mystic Valentine Nenu

STARTERS

Scallop and Avocado Crostini

Crusty bread topped with avocado and seared scallops, drizzled with a balsamic reduction

\$21

Sicilian Cremini Mushroom Caps

Baked cremini mushroom caps filled with mascarpone, parmesan, spinach and sundried tomato and topped with Italian bread crumbs

\$18

MATNS

Rainbow Trout Maltaise

Grilled rainbow trout filet topped with asparagus spears and hollandaise sauce infused with the juice of blood orange

\$32

Ribeye de Chardonay

Chardonay marinated 15 oz. bone-in prime rib steak prepared to preferred doneness and finished with Chardonay and peppercorn pan reduction

\$56

Red Pepper Chicken Linguini

Two grilled 4 oz chicken breast sit atop linguini noodles tossed with julienne red pepper, broccoli florets and roasted red pepper cream sauce

\$30

Entrées served with baked potato, parsley whipped potato, rice pilaf or white chocolate whipped potato and vegetable of the day

Substitute side salad (garden or Caesar) for \$3.00 or sweet potato fries with chipotle mayo for \$4.75

DESSERT

Crème Strawberry