

# VALENTINE'S MENU

## CHAMPAGNE TOAST TO START

## FIRST COURSE

*Served Individually*

**ANTIPASTO PLATE** an assortment of appetizers 130 Cals

*Served Family-style*

**SHRIMP COCKTAIL** <sup>GF</sup> chilled Black Tiger shrimp, martini cocktail sauce 130 Cals

**SCALLOPS AND BACON** <sup>GF</sup> smoked bacon, martini cocktail sauce 370 Cals

**CALAMARI** lightly fried, ginger garlic sauce, Greek feta sauce 450 Cals

**BAKED BRIE** basil pesto, red pepper jelly, crostini 770 Cals

## SECOND COURSE

**MIXED GREENS** <sup>GF</sup> field greens, garden vegetables, vinaigrette dressing 150 Cals

## THIRD COURSE

**FILET MIGNON** <sup>GF</sup> bacon wrapped served with twice-baked potato 880-1000 Cals

## FOURTH COURSE

**CHEESECAKE** thick and creamy, topped with a fruit topping. 696 Cals