

# St. Valentine's Day

## Main Courses

All main courses are accompanied by the vegetable of the evening, your choice of potato or rice and a dinner roll.

- STEAK & KING CRAB**  \$52  
A spin on the classic surf & turf! A 7 oz. New York grilled to your liking, topped with sautéed mushrooms and served side by side with a 1/2 pound of King Crab and hot drawn butter.
- STEAK & KING CRAB FOR TWO**  \$100  
Perfect for sharing! Two 7 oz. New York steaks, done to your liking, topped with fresh sautéed mushrooms and served side by side with a 1/2 lb King Crab and hot drawn butter.
- CHICKEN PORTOBELLO**  \$21  
A 6 oz. marinated Chicken Breast, grilled and topped with roasted yellow peppers, red onions, Portobello Mushrooms, Dijon sauce and Havarti cheese.
- STEAK & LOBSTER FOR TWO**  \$80  
Perfect for sharing! Two 7 oz. New York steaks, done to your liking, topped with fresh sautéed mushrooms and served side by side with two 6 oz. Bohemian Lobster Tails and hot drawn butter.
- MAPLE & PUMPKIN SEED ENCRUSTED SALMON**   \$23<sup>95</sup>  
A 6 oz. Salmon fillet, seasoned and drizzled with Canadian Maple syrup, crushed pumpkin seeds, and a chili oil, then oven baked to perfection.

## Add-ons

- BÉARNAISE SAUCE** \$3  
(Hollandaise sauce with Tarragon)
- 1/2 LB KING CRAB**  \$20
- 6 oz. LOBSTER TAIL**  \$20
- MUSHROOM BUTTONS**  \$5  
(Sautéed mushrooms with garlic)
- PAN-FRIED SHRIMP**  \$8<sup>50</sup>  
(6 Shrimp sautéed with garlic, lemon juice and white wine)

## The Sweet Ending

- RED VELVET CAKE** \$7<sup>50</sup>  
Buttermilk gives this chocolate its unusual red color. Frosted with a delicious cream cheese icing and garnished with chocolate shavings.
- TURTLE CHEESECAKE**   \$7<sup>50</sup>  
Pecans, creamy caramel, and rich chocolate, all wrapped up in a decadent cheesecake!

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## Appetizers

**ESCARGOT**  \$13

Six large Snails sautéed with garlic, butter and lemon juice, then stuffed into fresh mushroom caps. We top ours with a creamy Alfredo sauce and Parmesan cheese. Try them, you'll love'me! Served with a slice of garlic toast.

**COCONUT SHRIMP** \$10<sup>95</sup>

Six coconut breaded shrimp deep fried to a perfect golden brown. Served with cocktail sauce and garnished with a lemon wedge.

**SPRING ROLLS (6)** \$12<sup>95</sup>

In house made with a blend of ground veal and ground pork, tossed with a medley of herbs and spices. Served with a sweet & spicy dipping sauce.

## Starter Salad

**THREE LEAF RED & GREEN SALAD**  \$8<sup>50</sup>

Mixed greens tossed with crisp apples, dried cranberries and Feta cheese. Drizzled with a creamy yogurt based raspberry dressing. Perfect!

Add Chicken for \$5

## Pleasing Pasta

**SEAFOOD FETTUCCHINE AL FORNO** \$24<sup>50</sup>

Sautéed Shrimp, tender Lobster, Pollock, fresh mushrooms and onions, tossed with a creamy Hollandaise sauce and tender Fettuccine noodles. Smothered with a generous helping of Mozzarella cheese and baked to perfection. Served with garlic toast.

1/2 Order \$17<sup>50</sup>

## Steak & Lobster

\$40

**Our Feature**

The Classic Combo!  
A 7 oz. New York grilled to your liking and served with sautéed mushrooms, alongside a 6 oz. Bohemian Lobster tail. Served with hot drawn butter, vegetable of the evening, choice of side and a dinner roll.

 **Gluten Free** when served without garlic toast



**Spicy**



**Contains Peanuts**

*Chef's Note:*

*All ingredients are not listed. If you have any allergy or diet concerns, please speak with your server. Thank you.*