

HAPPY
Valentine's
→ **DAY**

FEBRUARY 8 – FEBRUARY 16

BREAKFAST FEATURE 5AM – 11AM
STRAWBERRY AND BANANA
STUFFED CRÊPES | \$14

Sliced strawberry and banana filled crêpes with chocolate drizzle, raspberry sauce and whipped cream

LUNCH AND DINNER 11AM – 11PM

APPETIZER

SEARED SCALLOPS ON
CRISPY RICE CAKES | \$28

Corn puree, red pepper relish, cilantro and lemon zest

ENTRÉE

RED WINE BRAISED SHORT RIBS | \$30

Creamy cheddar polenta, seasonal vegetables, crispy onions, herb gremolata

DESSERT

CHOCOLATE FONDUE FOR TWO | \$12

Stemmed strawberries, lemon short bread, heart shaped marshmallow

COCKTAIL

LOVE POTION | \$14

Titos Vodka and Chambord with cranberry and grenadine

Certain items on our menu are cooked to order and may be served raw or undercooked. Consuming undercooked meats, poultry, shellfish, fish or eggs may increase the risk of a foodborne illness.

Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. We take steps to minimize risk and safely handle foods that contain potential allergens, but please be advised that cross-contamination may occur. Please drink responsibly. Menu items are subject to change without notice. While supplies last. Management reserves all rights. © 2025

