

FEBRUARY 8 – FEBRUARY 16 5PM – 11PM

4 COURSE DINNER FOR 2 | \$90

2 SALADS, SHARED APPETIZER, CHOICE OF TWO ENTRÉES, AND SHARED DESSERT BOARD. ALA CARTE PRICING LISTED.

APPETIZER SALAD

STRAWBERRIES, BABY RED OAK, FETA CHEESE SALAD | \$7

Candied almond, tarragon vinaigrette

THEMED APPETIZER

BACON WRAPPED SHRIMP | \$15

Mango slaw, Thai chili sauce

ENTRÉE OPTION 1

GRILLED MAHI MAHI | \$32

Roasted broccolini, crisp polenta cake, lemon-caper butter sauce

ENTRÉE OPTION 2

10oz TOP SIRLOIN STEAK | \$36

Yukon potato purée, root vegetables hash, bordelaise sauce

DESSERT PLATTER FOR 2: SMALL BITES

CUPID'S CONCOCTION | \$12

Chocolate covered strawberries, raspberry meringue hearts, Champagne Truffles, Valentine cream puffs with vanilla bean Chantilly

COCKTAIL

CHOCOLATE CHERRY MARTINI | \$14

44° North® Cherry Vodka, crème de cacao, cherry and chocolate syrups, cream, and garnished with whipped cream and cherry

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

