



## Valentine's Day Specials

### SEARED SCALLOP STARTER

Four large seared scallops, citrus tomato garlic sauce, lemon butter, feta, cilantro. GF \$15.9

### COWBOY BUTTER NY STRIP

12 oz. Choice Braveheart Black Angus Beef topped with house made cowboy butter. Garlic whipped potatoes and steamed spinach. \$38.9

### SOUTHWEST RIBEYE\*

12 oz. USDA Choice chili glazed and char grilled. Garlic whipped potatoes and Southwest corn. \$36.9

### FILET\* MARSALA

7 oz. Choice Braveheart Black Angus Beef® topped with melted fontina cheese, mushroom Marsala sauce. Garlic whipped potatoes and steamed broccoli. GF \$39.9

### GRILLED LOBSTER

Two grilled, seasoned, 5 oz. cold water lobster tails. Seasonal couscous and grilled asparagus. GFO \$59.9

Add a grilled lobster tail to any entrée \$18

### THAI GLAZED SALMON\*

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. \$27.9

### RED VELVET CAKE

Three layer cake with cream cheese frosting and red velvet crumble served with a house made chocolate covered strawberry. \$8.9

If you have a food allergy, please speak to the owner, manager, chef, or server. \*Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. \*\*All items fried in fryers assume cross-contamination with some or all of the following: shellfish, poultry, fish, and sesame.