

# Valentine's Day Dinner for Two

\$37.5 per person. Minimum two guests.  
Please choose one salad and one entrée each  
and a dessert to share.

## CHOICE OF SALAD

House | Caesar

## CHOICE OF ENTRÉE

Flat Iron | Chicken Marsala | Palo Verde Salmon

## CHOICE OF DESSERT TO SHARE

Cheesecake | Salted Caramel Cheesecake

---

# Specials

## SOUTHWEST CHILI

House made chili topped with cheddar cheese, sour cream, and  
scallions. cup \$7.9 | bowl \$9.9

## SEARED SCALLOP STARTER

Wild scallops, citrus, tomato and garlic sauce, feta, cilantro. GF \$15.9

## HAND CUT RIBEYE\*

14 oz. Choice Braveheart Black Angus Beef<sup>®</sup>. Choice of two house made  
sides. GF \$35.9

## MIXED GRILL

8 oz. USDA Choice Black Angus flat iron steak\*, choice of two crab  
stuffed shrimp, Norwegian salmon, or a jumbo lump crab cake. Choice  
of two house made sides. GF \$31.9

## GRILLED LOBSTER

Two 6 oz. cold water tails. Choice of two house made sides. GF \$36.9

Add a grilled lobster tail to any entrée \$16

## CHICKEN PICCATA

Lightly dusted chicken breast, angel hair pasta, lemon caper sauce.  
GFO \$24.9

## RED VELVET CAKE

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

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