

Valentine's

\$35.00 PER PERSON

FIRST COURSE

CRAB & CORN CHOWDER

Cup of Soup

SLIM DOWN

Field Greens, Almonds, Seasonal Fruit, Citrus Vinaigrette

CLASSIC CAESAR

Romaine, Parmesan, Sesame Lavosh

TOMATO MOZZARELLA

Avocado, Fresh Basil, Balsamic Demi

SECOND COURSE

TUNA POKÉ

Toasted Sesame, Pine Nuts, Cilantro, Jalapeño,
Red Onion, Mango, Coconut Basmati Rice

VEGAN STIR FRY

Linguini, Seitan, Bell Pepper, Onions, Broccoli,
Green Beans, Asparagus, Carrots

CHICKEN PICCATA

Pan Roasted, Linguini, Muenster, Parmesan,
Choice of Marinara or Vodka Sauce

STEAKHOUSE SALAD

Field Greens, Beef Tenderloin, Candied Walnuts,
Tomato, Danish Blue Cheese, Teriyaki Vinaigrette

POWER BOWL

Teriyaki Beef Tenderloin or Grilled Salmon,
Mixed Berries, Mango, Avocado, Sweet Potatoes

SEASONAL FRUIT*

Whipped Ricotta, Marcona Almonds,
Mint, Honey

RED SNAPPER TACOS

3 Tacos, Pico de Gallo, Avocado, Mexican Slaw,
Chipotle Aioli, Corn Tortillas, Street Corn

AMERICAN BREAKFAST*

Two Eggs Any Style, Skillet Potatoes, Gravy,
Sourdough Toast, Choice of Gruyère Sausage or Bacon

EGGS BENEDICT

English Muffin, Ham, Hollandaise,
Skillet Potatoes

BLUEBERRY COMPOTE PANCAKES*

Two Buttermilk Pancakes, Banana Slices
Fresh Whipped Cream

SEA SCALLOPS

Roasted Cauliflower, Cashew Butter, Wild & Coconut Rice,
Golden Raisins, Parsley & Lime Vinaigrette

BRIOCHE FRENCH TOAST*

Caramelized Bananas, Blackberries,
Fresh Whipped Cream

PETITE DESSERT TRIO

THREE SWEET BITES OF YOUR CHOICE

CHOCOLATE BREAD PUDDING *or* COCONUT CREAM

COCKTAILS & MOCKTAILS

ESPRESSO OR CHOCOLATE MARTINI	19	ROMBAUER SAUVIGNON BLANC	21
FROSTED POINSETTIA	19	MER SOLEIL CHARDONNAY	16
SPICED PEAR MARGARITA	20	SANTA MARGHERITA PINOT GRIGIO	19
ROSE GOLD ROSÉ	17	J. LOHR CABERNET	16
ESPRESSO NONTINI	12	WATERMELON MINT COOLER	12

*ONLY AVAILABLE DURING SATURDAY & SUNDAY BRUNCH