



FEBRUARY 14-17 / 4PM-CLOSE

RESERVATIONS AT 509.466.2121 / DINNER PRICES PER COUPLE

(INCLUDES ONE STARTER AND ENTRÉE PER PERSON, PLUS ONE DESSERT PER COUPLE. COUPLES MAY MIX AND MATCH ENTRÉES)

CUPID'S STARTERS

PACIFIC NORTHWEST CRAB CAKE

Served with citrus fennel salad topped with lemon garlic aioli

PRAWN COCKTAIL

Served with zesty cocktail sauce, lemon

OYSTERS ON THE HALF SHELL

Served with cucumber mignonette and zesty cocktail sauce

LOVERS' LOBSTER BISQUE WITH TRUFFLE OIL

CUPID'S HEART SALAD

Organic greens tossed in champagne vinaigrette with heart shaped strawberries, candied pine nuts, goat cheese, red grapes, blood orange segments and crisp prosciutto chips

LOVERS' DUETS

CHICKEN OSCARS 60

Two pan-seared supreme chicken breast topped with asparagus, snow crab and rich Béarnaise sauce, served with heart-shaped scalloped potatoes and winter vegetables

SIRLOIN AND SEAFOOD SKEWERS 75

Two 6 oz center cut sirloin steaks, shrimp and scallop skewers kissed with scampi butter, served with heart-shaped scalloped potatoes and winter vegetables

PRIME RIB AND SNOW CRAB 90

Two 8 oz slow-roasted prime rib of beef cuts served with creamy horseradish, rich au-jus, drawn butter and one full pound of King crab legs, served with heart-shaped scalloped potatoes and winter vegetables

FILET MIGNON AND CRAB STUFFED LOBSTER 120

Two 6 oz filet mignons topped with rich Cabernet reduction, two 6 oz lobster tails stuffed with crab and topped with lobster butter sauce, served with heart-shaped scalloped potatoes and winter vegetables

LOVERS' DESSERT

HEART-SHAPED

Chocolate pâté and cheesecake

