



VALENTINE'S DAY *Dinner*

SATURDAY, FEBRUARY 14 | 5-8PM

\$80 per person
Reserve 218.855.5921

STARTER

Wagyu Tartare & Caviar Wonton Chip

Osetra caviar, hand cut wagyu tartare, dried egg yolk
zest, parmesan, capers, wonton crisp

SOUP OR SALAD

Roasted Beet Carpaccio Salad *gf*

Roasted red & gold beets sliced thin, topped with
capers, pistachios, arugula, lemon vinaigrette, extra
virgin olive oil, shaved parmesan

or

Lobster Bisque

ENTREES

Choice of Brie Yukon Mashed Potatoes *gf*, or Sauteed
Asparagus *gf*

Filet Mignon *gf*

8oz grilled filet, black garlic horseradish demi

New York Strip *gf*

12oz New York, tarragon egg yolk butter

Blackened Halibut Cheeks *gf*

Strawberry mango salsa, sliced avocado, beurre blanc

Surf & Turf Risotto *gf*

Grilled hanger steak & 8oz garlic butter lobster tail,
herbed mushroom pea risotto with chicken stock
side selection not available with surf & turf risotto

ENHANCEMENTS

1 lb King Crab +\$150
8oz Garlic Butter Lobster Tail +\$45
Brie Yukon Mashed Potatoes +\$6
Sauteed Asparagus +\$6
Herbed Mushroom Pea Risotto +12

DESSERT FOR TWO

Strawberry Chocolate Pavlova

Strawberry marshmallow meringue, chocolate cake
crumble, strawberry cream, ganache