# VALENTINE'S DINNER

#### **Starters**

#### Warm Goat Cheese Pistachio Crusted \$17

Served with Honey and Toast Points

### Ahi Tuna Poke \$22

Hawaiian Ahi Tuna, Avocado, Seaweed, Pickle Ginger & Diced Mango

## 6 Barbecue Oysters \$19

Compound Herbs Garlic Lemon Butter

## **Entrees**

#### Chilean Sea Bass Crab Meat Crusted \$49

Mango-Strawberry Relish & Pineapple Beurre Blanc on Roasted Red Beet Risotto and Sauteed Organic Vegetables

#### Halibut Roasted from Alaska \$45

Artichoke Cherry Tomato Relish, Bulgur Lentil and Clam Tomato Broth

#### Grotto Seafood Pasta from The Heart \$49

4oz Lobster Tail, Prawns, Clams, Sautéed Cherry Tomatoes, Red Onions, Baby Spinach, Deglazed with White Wine, Lobster Cream Sauce Served over Fresh Beet Fettuccine Pasta

## Cupid's Dungeness Crab Meat Cannelloni \$45

Leeks-Fennel-Crab Sauce

#### For the Queen: Surf and Turf \$69

8oz Petite Rib Eye Steak and 6 oz Lobster Tail, Loaded Baked Potato (Bacon, Cheddar Cheese, Chives and Sour Cream) and Grilled Asparagus

## For the King 22-oz Prime Bone In Rib Eye Steak \$69

Chimichurri Sauce, Loaded Potato (Bacon, Cheese, Sour Cream and Chives) and Fresh Organic Vegetables

## The Valentino: Lobster and Crab Thermidor \$59

Butternut Squash Risotto & Grilled Asparagus-Baby Carrots

## For the Princess Salmon Pesto Wellington and 5-oz Filet Mignon with Crab Ravioli \$59

Bearnaise Sauce and Sauteed Organic Baby Vegetables

## Abalone Fresh from Monterey \$65

Three Abalone Lightly breaded and sautéed in Clarified butter Served with Citrus Beurre Blanc Spinach Risotto and Vegetables

## Valentine's Desserts \$10

Hart Chocolate Cake Between Homemade Classic Dark Chocolate, Raspberry Mousse and Ganache
Chocolate Mousse Cup with Whipped Cream and Fresh Berries
Baked Alaska: Sponge Cake, Coconut Pineapple Ice Cream and Meringue
Chocolate Covered Strawberries Served with Whipped Cream
Red Velvet Cheesecake with Cream Cheese Frosting

# Valentine's Day Drink Special \$12

**Chocolate Covered Strawberry Martini** 

Fresh Muddled Strawberries with Grey Goose, White Creme de Cacao, Served up with a Chocolate Drizzle a Chocolate Covered Strawberry