# VALENTHNE'S DINNER <br> Starters <br> Warm Goat Cheese Pistachio Crusted \$17 <br> Served with Honey and Toast Points 

Ahi Tuna Poke $\$ 22$<br>Hawaiian Ahi Tuna, Avocado, Seaweed, Pickle Ginger \& Diced Mango

6 Barbecue Oysters \$19
Compound Herbs Garlic Lemon Butter

## Entrees <br> 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
$8 o z$ 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

