

# DINNER FOR TWO

## APPETIZER

*(Select One)*

### **Calamari**

*Tender Calamari golden fried, with a Spiced Ginger-Soy Dipping Sauce*

### **Seared Ahi Tuna**

*Sesame Seed Crusted & served rare with Mixed Salad Greens & Soy-Ginger Dipping Sauce*

### **Roasted Red Pepper & Tomato Bruschetta**

*Roasted Red Pepper and Tomato served with Balsamic Reduction on Toast Points*

## ENTREES

*(Select Two)*

### **Wild Mushroom Ravioli**

*Filled with Porcini Mushrooms & Romano Cheese Mixture, in a Garlic Scampi Sauce*

### **Pan Roasted Sea Scallops**

*Thyme & Orange Blossom Honey Glaze, Mandolin Zucchini, Lemon Beurre Monté,  
& Boursin-Roasted Shallot Yukon Mashed Potatoes*

### **Oak Grilled Ribeye**

*10oz. Angus Beef, Grilled to your specification with Herbed Butter, Sautéed Asparagus, Roasted Garlic  
& Herb Roasted Red Potatoes*

### **Crab Stuffed Gulf Red Grouper**

*Wild Rice, Asparagus, & Lemon Beurre Monté*

## DESSERT

*(Select One)*

### **Crème Brulee**

### **Chocolate Fondant Cake**

**\$39.00**

*(Tax and gratuity not included)*

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of  
food borne illness especially if you have certain medical conditions.*