



Valentine's Day Dinner Specials

4 Course Special ~ Just \$59/couple

Includes a shared appetizer, soup or salad, entrees and desserts.
Select from the Valentine's specials or the full dining menu.

\$35/individuals

Spicy Parmesan & Crab Dip ~ served in a sourdough bread bowl, 9

Filet Skewers ~ grilled skewers of tender marinated filet mignon
with teriyaki sauce, 10-

Oysters on the Half Shell ~ a half dozen freshly shucked oysters
from the cold waters of the Pacific Northwest served on the half shell
with spicy pineapple vinaigrette and lemon wedges, 11-

Soup and Salad Specials

Seafood Chowder ~ a hearty chowder with salmon, mussels,
halibut and rock shrimp served in a sourdough bread bowl, 6-

Coconut Shrimp Salad ~ fried coconut crusted rock shrimp over
butter-leaf lettuce with diced cucumbers, sunflower kernels and
raspberry vinaigrette, 6-

Featured Beer

Valentale Ale ~ a delicious and delightfully "sexy" Belgian inspired
strong blonde fermented with fresh raspberries (9.6% Alc), 4-/6oz

Wine by the Glass Specials

MacMurray Ranch 2006 Sonoma Coast Pinot Noir, 9/gl

St. Supery 2006 Napa Valley Sauvignon Blanc, 9/gl

Graffigna 2004 Pedernal Valley (Arg.) Grand Reserve Malbec, 9/gl

Entree Specials

Duck Marsala ~ two tender boneless duck breasts pan-seared and oven roasted served over parmesan polenta with sauteed spinach and a marsala, mushroom, shallot and cream sauce, 19-

Dungeness Crab Boil ~ steamed and seasoned Dungeness crab served with drawn butter, lemon wedges, savory sweet cornbread and julienne vegetables, 22-

Surf & Turf ~ crab-stuffed tiger shrimp and a grilled 6oz bacon wrapped filet mignon served with red pepper hollandaise and a roasted vegetable & mozzarella napoleon and garlic mashed potatoes, 29-

Grilled Ribeye ~ a hoisin glazed 12oz USDA Choice ribeye steak grilled to order and served with garlic mashed potatoes and grilled asparagus, 22-

Halibut Filet ~ grilled halibut with beurre blanc, Parmesan polenta and grilled asparagus, 22-

Dessert Specials

Molten Chocolate Cake ~ warm chocolate cake with molten chocolate ganache filling, served with vanilla ice cream, caramel and chocolate sauces, 7-

Raspberry Creme Brulee ~ featuring fresh raspberries, berry coulis and whipped cream, 7-

Chocolate Dipped Strawberries, 7-

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