

Valentine's Dinner

FOUR COURSE DINNER \$69

(Taxes & Gratuity not included)

TO START

Cupid's Arrow Jaime Serra Cava shot through the heart with Giffard Framboise and Patron Citronge \$10

Love Elixir Flor Prosecco spiked with raspberry purée \$10

Sweetheart Martini Finlandia Cranberry Vodka shaken with Giffard Raspberry Liqueur \$10

Bastianich Flor Prosecco, Italy glass \$10

AMUSE BOUCHE

"Mouth Amuser" - Chef's choice for a nice start to your evening

APPETIZER

Chef's Soup Du Jour

Made fresh with the finest ingredients

Signature Caesar Salad with Baby Shrimp

Fresh ripped romaine tossed with house made Caesar dressing, parmesan cheese, croutons and baby shrimp

Spinach & Goat Cheese Salad

Fresh spinach, goat chese, strawberries and candied pecans with honey sesame dressing

Spicy Quinoa Salad

Quinoa and spicy New Orleans sauce with fresh cucumber

Seared Scallops

Seared sea scallops on wilted spinach with tomato butter

Tuscan Brandy Prawns

Tiger prawns, tomato, basil and brandy cream sauce with toasted crostinis

Crab & Shrimp Stuffed Mushrooms

Crab, shrimp, cream cheese, green onions and seasoning, served with toasted crostinis

Sesame Ginger Chili Chicken

Handmade with handcut chicken, sesame ginger chili sauce and sliced cucumber

MAIN

Add Caesar, House or Spinach & Beet Salad \$6.95

Chicken Saltimbocca

Baked Stuffed chicken supreme with prosciutto, spinach and parmesan cheese.
Paired with asparagus spears and potato galette

Ahi Tuna with Shrimp & Mango Salsa

Fresh seared ahi tuna with fresh shrimp and mango salsa, served with garlic bok choy and basmati rice pilaf

New Zealand Rack of Lamb

Full Rack of Lamb with merlot reduction served with asparagus spears and potato galette

BBQ Pork Chops

Pork chop supreme with homemade Ric's BBQ sauce and apple and onion compote served with asparagus and potato galette

Boursin Filet Mignon Stack

Grilled 6 oz Sterling Silver filet mignon wrapped in maple smoked bacon, topped with boursin butter
served with Ric's Demi Glace, asparagus spears and potato galette

Prawn and Lobster Aglio Olio

Sautéed Black tiger prawns, Nova Scotia Lobster, garlic, olive oil, asparagus, parmesan cheese, linguini and garlic toast

New York Steak and Nova Scotia Lobster

Grilled 7 oz Sterling Silver New York striploin with Madagascar peppercorn sauce and 4 oz Nova Scotia lobster tail
with drawn butter, served with asparagus spears and potato galette

Arctic Char

Freshly grilled Arctic Char with asparagus, bok choy, tomatoes, baby carrots and coconut saffron broth,
served with basmati rice pilaf, topped off with dried coconut flakes

Sterling Silver Prime Rib Dinner

Roasted 10 oz Sterling Silver prime rib, served with rosemary au jus, asparagus spears, horseradish and Yorkshire Pudding

DESSERT

Callebaut White Chocolate Mousse

Bernard Callebaut white chocolate mousse with fresh whipped cream and fresh strawberries

Vanilla Crème Brulee

Caramelized sugar and creamy vanilla custard with almond biscotti and fresh mint

Chocolate Cake

Four layers with raspberry puree and fresh whipped cream

Lemon Posset

Lemon custard with mint jelly and fresh strawberries

Thank You

TO ALL OUR LOYAL CUSTOMERS
FOR RECOGNIZING OUR
EFFORTS TO ALWAYS PROVIDE
THE BEST DINING EXPERIENCE

Tripadvisor award of excellence
2013 & 2014



Ocean Wise

