



# Valentine's Dinner

## FOR TWO MENU

FEBRUARY 14 - 18, 2024 | 4:00 PM - 10:00 PM

### FIRST COURSE

*Choose One to Share*

#### CRAB & SHRIMP CAKES

Handmade Deep-Sea Crab & Shrimp Cakes | Remoulade | Roasted Corn-Radish Pico de Gallo | Roasted Garlic Chili Oil

#### COUGAR GOLD ARTICHOKE DIP

Creamy Baked Cougar Gold Cheese | Artichoke Hearts | Sweet Onion | Toasted Baguettes | House-Made Chips

### SECOND COURSE

*Choose One Each*

#### SALAD BAR

One trip through our Famous Salad Bar

#### NEW ENGLAND CLAM CHOWDER

House-made by Resort Chef Ron Baker for over 20 years

### THIRD COURSE

*Choose One Each*

#### CLASSIC CHICKEN PARMESAN

Seared, French-Cut Chicken Breast | Melted Mozzarella | House-Made Rustic Marinara  
Garlic Campanili Pasta | Seasonal Vegetables.

#### FILET MIGNON

6oz Char-Broiled Filet Mignon | Garlic Mashed Potatoes | Red Wine Demi Glace | Seasonal Vegetables | Gremolata

#### PAN-SEARED STEELHEAD

6oz Fresh Steelhead | Arugula | Raspberry Sauce | Fresh Raspberries | Mediterranean CousCous

### FOURTH COURSE

*One Dessert to Share*

#### SMALL GOOEY DESSERT

See Server for Flavor Options

**\$80 Per Couple**

*(Not Inclusive of Tax & Gratuity)*

### RESERVATIONS

