

AMERICANA

— KITCHEN & BAR —

Valentine's Dinner

Friday, February 14th

Three Course Dinner, \$75 per person

Prosecco or Sparkling Cider Toast

Starter

HALLOUMI SAGANAKI

LEMON, OLIVES, BABY TOMATOES

TUNA TARTAR

PICKLED GINGER, SESAME OIL, CUCUMBER, SESAME SEEDS, TOAST

BEETS AND ORANGE SALAD

BLUE CHEESE, ARUGULA, OLIVE OIL

CAULIFLOWER 65

"65" SPICE BATTER, ONION, LEMON (VV)

MADE-TO-ORDER GUACAMOLE

JALAPENO, CILANTRO, TORTILLA CHIPS (WG) (VV)

CHILLED SHRIMP AND OYSTERS

2 EACH COCKTAIL SAUCE, MANGO MIGNONETTE

+\$10 SUPPLEMENT

Main

BROILED SALMON

LEMON GARLIC HERB RUB, WARM HARICOT VERT SALAD, LEMON RICE

ROASTED FRENCH BREAST CHICKEN

CASSOULET STYLE BEANS, CHICKEN SAUSAGE, HERBS

LOBSTER RISOTTO

SAFFRON RISOTTO, HALF LOBSTER, DICED TOMATOES, TARRAGON, PARMESAN

MUSHROOM BUCATINI

SAUTEED WILD MUSHROOMS, ROASTED PEPPER, CAPERS,

PARSLEY, WHITE WINE, BROWN BUTTER

FILET MIGNON

8OZ CENTER CUT, BUTTER & ROSEMARY BASTED, MASHED POTATOES,

ROOT VEGETABLE, PEPPERCORN SAUCE (WG)

+ \$25 SUPPLEMENT

ROASTED PRIME RIB OF BEEF

AU JUS, ASPARAGUS, ROASTED POTATOES, HORSERADISH CREAM

+ \$20 SUPPLEMENT

Dessert for Two

**MENU SUBJECT TO CHANGE

