

THREE-COURSE MEAL

SERVED

VALENTINE'S DAY (FEBRUARY 14 ONLY)

4:00 PM TO CLOSING



*The Golden Goose*  
AMERICAN GRILL

## VALENTINE'S SPECIALS

# PRIX FIXE MENU

### *First Course*

CHOOSE ONE

#### **RASPBERRY AND GOAT CHEESE SALAD**

Fresh raspberries, candied pecans and goat cheese over greens.  
Served with raspberry vinaigrette.

#### **APPETIZER SAMPLER PLATTER (For Two)**

Fried calamari, stuffed mushroom caps and southwest egg rolls.

#### **KALE CAESAR SALAD**

Shredded kale, shaved parmesan, dried cranberries, tossed with caesar dressing  
and topped with housemade croutons.

#### **TOMATO BISQUE**

### *Second Course*

CHOOSE ONE

#### **CHATEAUBRIAND (For Two) 45.00 PP**

Topped with mushroom demiglaze and served with a bouquetiere  
of seasonal vegetables and roasted potatoes.

#### **LAMB SHANK 52.99**

Topped with sicilian sauce. Served with mashed potatoes and asparagus spears.

#### **CHICKEN CORDON BLEU 37.99**

Hormone and antibiotic-free chicken breast stuffed with thinly sliced ham and melted Swiss.  
Topped with a pesto cream sauce. Served with mashed potatoes and asparagus spears.

#### **SURF AND TURF 48.99**

Filet Mignon (6oz) with 3 shrimp and topped with spinach bernaise sauce.  
Served with mashed potatoes and asparagus spears.

#### **LOBSTER THERMIDOR 62.99**

Lobster tail stuffed with lobster meat, shrimp, crab and scallops and topped with a classic  
French bechamel sauce. Served with basmati rice pilaf and asparagus spears.

### *Third Course*

CHOOSE ONE

#### **ASSORTED VALENTINE'S DESSERT OPTIONS**



## VALENTINE'S DAY

# OTHER MENU OPTIONS

### NOT PART OF PRIX FIXE VALENTINE'S SPECIAL

Entrées below come with soup or house salad and choice of side.

Sides= Au gratin potatoes, golden yukon mashed potatoes, seasonal vegetable or basmati rice pilaf

### *Entrées*

#### **DELMONICO 38.99 GF, DF**

A mouthwatering 12 oz cut of Certified Angus Beef® ribeye steak, grilled to tantalizing perfection. May also be served blackened.

#### **FILET TIPS 42.99 GF, DF**

Sautéed chunks of Certified Angus Beef® tenderloin (8 oz. Filet) and mushrooms in a hennessy peppercorn sauce.

#### **FILET AND SHRIMP 42.99 GF, (DF without butter)**

Certified Angus Beef® tenderloin (6 oz) paired with tiger shrimp, basted with lemon butter.

#### **GINGER-LIME GLAZED SCOTTISH SALMON 32.99 GF, DF**

Grilled salmon filet topped with a ginger-lime sauce.

#### **PECAN-CRUSTED TROUT 28.99**

Pan-fried trout filet encrusted with pecans and topped with a lemon-dijon mustard cream sauce.

#### **SEA SCALLOPS 33.99 GF**

Pan-seared sea scallops on a bed of cauliflower puree.

#### **STUFFED PORTOBELLO MUSHROOM 18.99 GF**

Portobello mushroom stuffed with quinoa and vegetable ratatouille. Topped with fresh mozzarella.

#### **VEGAN GODDESS SALAD 18.99 V, GF, DF**

Organic greens, quinoa ratatouille, dried cranberries, candied pecans, avocado, orange segments and orange-basil vinaigrette.

#### **PASTA SANTA CRUZ 26.99**

Chicken, shrimp and Chorizo in a delicious garlic chipotle cream sauce. Served over linguini.

V= VEGAN • GF= GLUTEN FREE • DF= DAIRY FREE