

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

LAMB SHANK **52.99/55.10**

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

CHICKEN CORDON BLEU **40.99/42.63**

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 **52.99/55.10**

Filet Mignon (6oz) with 3 shrimp with chipotle gorgonzola sauce (on side).
Served with mashed potatoes and asparagus spears.

LOBSTER THERMIDOR **62.99/65.51**

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

Prices in red reflect a 4% discount for cash payments



VALENTINE'S DAY

OTHER MENU OPTIONS

NOT PART OF PRIX FIXE VALENTINE'S SPECIAL

Entrées below come with choice of side.

Sides= Au gratin potatoes, golden yukon mashed potatoes, vegetable du jour or basmati rice pilaf.

Entrées

DELMONICO 40.99/42.63 GF, DF

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

FILET TIPS 44.99/46.79 GF, DF

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

FILET AND SHRIMP 45.99/47.83 GF, (DF without butter)

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

GINGER-LIME GLAZED SCOTTISH SALMON 35.99/37.43 GF, DF

Grilled salmon filet topped with a ginger-lime sauce.

SEARED TROUT WITH PECAN TOPPING 30.99/32.23

Seared trout filet topped with crunchy pecans and a lemon-dijon mustard cream sauce.

SEA SCALLOPS 35.99/37.43 GF

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

GARDEN RATATOUILLE PORTOBELLO 19.99 / 20.79 GF

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

VEGAN GODDESS SALAD 19.99/20.79 V, GF, DF

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

PASTA SANTA CRUZ 26.99/28.07

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

CHICKEN MARSALA 26.99/28.07 GF

Seared chicken cutlets finished in a velvety mushroom sauce with authentic Marsala wine, creating a harmonious blend of savory and sweet flavors.

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

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