

Valentine's Day Menu

\$125.00 per couple

First

House Cured and Smoked Salmon

Traditional accompaniments including horseradish cream cheese, chopped red onion, capers, and crostini's

Y.O. House Salad

Field greens, caramelized pecans, green apples, Texas goat cheese, and tomatoes
Tossed with a garlic cilantro vinaigrette

Wild Game Trio

Quail, wild boar sausage, and venison roll up

Seafood Bisque

Main

Filet Mignon

Filet served with roasted garlic fingerling potatoes, carrots, and green beans

Chicken Fried Lobster

Cold water fried lobster tail with a lemon caper butter cream
served with Minnesota wild rice and fresh asparagus

Grilled Salmon

Charbroiled salmon topped with a sundried tomato, garlic, cilantro butter, and served with
Minnesota wild rice and fresh asparagus

Buffalo Filet Mignon

Seasoned with our special blend of spices and served with garlic fingerling potatoes,
carrots, and green beans

Dessert

Chocolate Cake & Ice Cream

Warm chocolate cake with vanilla bean ice cream and chocolate sauce

Lemon Blueberry Cheesecake

Lemon cheesecake topped with blueberry compote