

RIC'S LOUNGE & GRILL

**2020
VALENTINE'S
DAY**

FIVE COURSE DINNER

\$59

MAIN ENTREES

**FRENCH MUSTARD HERB
CRUSTED RACK OF LAMB**

Served with scallop potato and seasonal vegetables

**8OZ STERLING SILVER FORK
TENDER BEEF FILLET MIGNON**

Served with blue cheese gravy, Chef's potato and seasonal vegetables

**FIVE CHEESE MARINARA PENNE
WITH SEASONAL VEGETABLE &
WILD MUSHROOM**

Served with garlic cheese toast

SHRIMP SCAMPI RISOTTO

Served with garlic bread

**CRANBERRY & CREAM CHEESE
STUFFED CHICKEN SUPREME**

Served with cognac cream sauce, scallop potatoes and seasonal vegetables

**TO START
AMUSE BOUCHE**

FRESH OYSTERS
OR
ROSEMARY FLAT BREAD WITH GOUDA
CHEESE OR PROSCIUTTO

SOUP OR SALAD

CREAM OF ASPARAGUS WITH SALMON
QUENELLE
OR
TRADITIONAL CAESAR SALAD
OR
HOUSE SALAD WITH MANGO

APPETIZER - CHOOSE ONE

CAJUN PRAWN
CRAB & SHRIMP STUFFED MUSHROOM
STRAWBERRY GOUDA CHEESE
BRUSCHETTA
PROSCIUTTO WRAPPED ASPARAGUS
WITH PARMESAN HOLLANDAISE
SCALLOP ARANCINI
CAJUN BUTTER STEAK BITES

DESSERT -CHOOSE ONE

VANILLA CREME BRULE
CHOCOLATE CAKE
RASPBERRY & CHOCOLATE MOUSSE
BLUEBERRY CHEESE CAKE

