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## VALENTINE'S DAY PRIX FIXE MENU

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\$95 per person\*

### Appetizers

Five Spice Ahi Tuna  
honey wasabi chile sauce, crisp won ton

Porcini Mushroom Ravioli  
sweet potato cream sauce, parmesan cheese

Chef Tommy's Coconut Almond Prawns  
creole honey mustard

Winter Apple Salad  
fresh greens, green apples, roasted beets, goat cheese, grapefruit, candied pecans, housemade poppyseed dressing

13 Prime Caesar Salad  
romaine lettuce, hard cooked egg, croutons, housemade dressing, parmesan cheese

### Entrées

Filet Diane  
petite filet mignon, roasted garlic mashed potatoes, brandy peppercorn sauce  
*2014 Denner "Dirt Worshipper" Syrah 18*

Black Coffee Rubbed Prime Ribeye Steak  
roasted garlic mashed potatoes, black coffee bbq sauce  
*2016 Chappellet Signature Cabernet Sauvignon 25*

New York Pepper Steak  
16oz New York strip, grilled shrimp, creole bbq sauce, sweet potato gratin  
*2016 Roar Sierra Mar Vineyard Pinot Noir 18*

Fresh Fish  
Chef's choice of ocean fresh seafood  
*2016 Roar Santa Lucia Highlands Chardonnay 16*

13 Prime Chicken Marsala  
Mary's chicken breast, mushroom & marsala cream sauce, fettuccine pasta  
*2016 Roar Sierra Mar Vineyard Pinot Noir 18*

### Adds

Lobster 28 / Grilled Shrimp 10 / Scallops 16

### Dessert

Chef Tommy's Warm Bread Pudding  
with warm praline sauce, house whipped cream

Chocolate Espresso Cake / Vanilla Bean Crème Brulee / Root Beer Float with Dana's Snickerdoodle

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## VALENTINE'S DAY DINNER FOR TWO

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\$120\*

### Starters

Winter Apple Salad  
fresh greens, green apples, roasted beets, goat cheese, grapefruit, candied pecans, housemade poppyseed dressing

13 Prime Caesar Salad  
romaine lettuce, hard cooked egg, croutons, housemade dressing, parmesan cheese

### Entrées (limited availability)

42oz Porterhouse Steak  
*2016 Chappellet Signature Cabernet Sauvignon 25*  
or  
Hand Cut Prime 42oz Prime Tomahawk Steak  
*2014 Denner "Dirt Worshipper" Syrah 18*

### Adds

Lobster 28 / Grilled shrimp 10 / Scallops 16  
Blue Cheese Crust / Bernaise/ Peppercorn Sauce 6

### Sides (choose one)

Roasted Garlic Mashed Potatoes / Sweet Potato Gratin / Creamed Spinach  
Fresh Seasonal Vegetables / Sautéed Mushrooms

### Shareable Desserts (choose one)

Chef Tommy's Warm Bread Pudding  
with warm praline sauce, house whipped cream

Chocolate Espresso Cake / Vanilla Bean Crème Brulee / Root Beer Float with Dana's Snickerdoodle

\*Adds, wine pairings, and extra menu items are not included and will be charged à la carte depending on your selection. Tax and gratuity not included.