

Vintage

STEAKHOUSE



VALENTINE'S DAY THREE COURSE MENU

\$165*

PER COUPLE

AMUSE BOUCHE

CHEF'S COMPLIMENTARY STARTER

Shredded Duck Confit, Creamy Polenta & Dried Cherry Glaze

SOUP OR SALAD

CHOICE OF ONE

Lobster Bisque

Rich Lobster Stock with Cream, Butter & Diced Lobster Meat

Citrus Salad

*Arugula, Shaved Fennel, Orange Segments, Crispy Pears,
Candied Pecans & a Meyer Lemon Dressing*

ENTREE

Surf & Turf

*Grilled 32 oz. Tomahawk Steak & Two Lobster Tails
Served with Grilled Asparagus & Garlic Mashed Potatoes*

DESSERT

Chocolate Dipped Strawberries

*Ivoire Chocolate, Lemon Chiboust, Sable Breton Cookie,
Long Stem Chocolate Covered Strawberries, Lemon Basil Sorbet*

***WITH A CHUKCHANSI REWARDS CLUB CARD**

Before placing your order, please inform your server
If a person in your party has a food allergy.

