



Valentine's Dinner

Historic National Hotel

Appetizers

Escargot Vin Blanc 11

Prepared with fresh garlic, tarragon, white wine & butter

Toasted Garlic & Gorgonzola Cheese 11

Served hot with sourdough rounds

Baked Brie 11

Wrapped in phyllo dough and served with sliced apples topped with honey & toasted almond

Entrees

Dinners include soup or gourmet green salad, rice pilaf or garlic mashed potatoes & fresh vegetables.

Chicken Patrice 20

breast of chicken with cold water shrimp, spinach and apricot served with an apricot brandy sauce

Filet Of Salmon 24

Fresh Pacific Salmon topped with bay shrimp & a dill cream sauce

Scampi Mediterranean 24

Prawns sauteed in butter & olive oil with shallots, tomato, fresh garlic & sherry

Brandy Apple Pork 20

Tender saute with brandied apples, shallots & a touch of spice

New York Steak 28

11 oz CHOICE house-aged beef topped with our maitre d' butter

Filet Mignon Maitre d' Hotel 27

8 oz CHOICE house-aged tenderloin, served with our maitre 'd' butter

Garlic Roasted Prime Rib Au Jus 27

10 oz CHOICE house-aged beef served with creamed horseradish

Blackened Prime Rib & Prawns 31

Prime Rib seared & topped with prawns in a garlic, white wine & butter sauce