

# Historic National Hotel Valentine's Dinner



## *Appetizers*

### **ESCARGOT VIN BLANC 17**

PREPARED WITH FRESH GARLIC, TARRAGON, WHITE WINE & BUTTER

### **TOASTED GARLIC & GORGONZOLA CHEESE 11**

SERVED WITH TOASTED SOURDOUGH ROUNDS

### **Baked Brie 15**

WRAPPED IN PHYLLO DOUGH AND SERVED WITH SLICED APPLES  
TOPPED WITH HONEY & TOASTED ALMOND

## *ENTREES*

*DINNERS INCLUDE RICE PILAF OR GARLIC MASHED POTATOES & FRESH VEGETABLES.*

### **SOUP OR GOURMET MIXED GREEN SALAD 5**

### **CHICKEN PATRICE 23**

BREAST OF CHICKEN WITH COLD WATER SHRIMP, SPINACH AND APRICOT  
SERVED WITH AN APRICOT BRANDY SAUCE

### **FILET OF SALMON 29**

FRESH PACIFIC SALMON TOPPED WITH BAY SHRIMP & A DILL CREAM SAUCE

### **SCAMPI MEDITERRANEAN 26**

PRAWNS SAUTEED IN BUTTER & OLIVE OIL WITH SHALLOTS, TOMATO, FRESH GARLIC & SHERRY

### **NEW YORK STEAK 38**

11 OZ CHOICE HOUSE-AGED BEEF TOPPED WITH OUR MAITRE D' BUTTER

### **FILET MIGNON MAITRE D' HOTEL 38**

8 OZ CHOICE HOUSE-AGED TENDERLOIN, SERVED WITH OUR MAITRE 'D' BUTTER

### **GARLIC ROASTED PRIME RIB AU JUS 40**

10 OZ CHOICE HOUSE-AGED BEEF SERVED WITH CREAMED HORSERADISH

### **BLACKENED PRIME RIB & PRAWNS 46**

PRIME RIB SEARED & TOPPED WITH PRAWNS IN A GARLIC, WHITE WINE & BUTTER SAUCE

### **Spinach Ravioli 23**

