



# VALENTINE'S DINNER

## FRIDAY FEBRUARY 14<sup>TH</sup> & SATURDAY FEBRUARY 15<sup>TH</sup>, 2025

3-Course plated dinner, seating times from 5pm - 8pm.  
Reservations are required 613-393-2090.

### APPETIZERS

#### Beet Salad (GF, DF, V)

heritage greens, poblano shallot vinaigrette, roasted beets, pine nuts, Manchego cheese, gala apples, jicama

#### Tandoori Chicken Skewers (GF, NF)

tandoori marinated chicken thighs, cilantro mint sauce

#### Wild Mushroom Arancini (NF, V)

panko crusted saffron mushroom risotto, romesco sauce, Reggiano Parmesan

### ENTREES

#### Grilled Hanger Steak (GF, NF)

6oz AAA hanger steak, port wine reduction, Yukon gold mashed potatoes, Chef's seasonal vegetables  
Shrimp Topper \$12

#### Argentine Red Shrimp (GF, NF)

marinated shrimp, mild chimichurri sauce, creamy spiced polenta, crema, Chef's seasonal vegetables

#### Broccoli STK (GF, NF, V)

roasted broccoli crown, honey sesame glaze, cauliflower purée, cashews

### DESSERT

#### Chocolate Bread Pudding (NF)

crème anglaise, vanilla gelato

#### Maple Crème Brûlée (GF, NF)

maple scented vanilla bean custard, burnt turbinado sugar crust, fresh berries

\$65 per adult

\$32 per child (ages 12 and under)

Above prices do not include tax and gratuity. Tubbs Clubb does not apply.

(V) - Vegetarian

(VE) - Vegan

(GF) - Gluten Free

(DF) - Dairy Free

(NF) - Nut Free