



Romantic Dinner for Two
In a Private Alcove with your own Personal Waiter and Tableside Service.
\$375.00 Taxes Included

Appetizer ∞ Choose One Each

Sashimi

Fresh Sliced Yellow Fin Ahi Tuna served with Wasabi Soy Sauce and Freshly Sliced Ginger.

Feta Cheese Saffron Rice Cakes

Panko Encrusted and lightly fried Saffron Rice Cakes stuffed with feta cheese served with a Cajun Aioli

Steamed Clams

Served with our own Fresh Herbed Garlic Butter Sauce and Crostini.

Salad ∞ Prepared and Served tableside by your own personal waiter

Classic Caesar Salad

Hearts of Romaine Lettuce tossed with Traditional Caesar Dressing, Croutons and Parmesan Cheese accompanied by French Rolls and Butter.

Entrées ∞ Choose One Each

Seafood Tower

Fresh Fish of the Day, Scallops, Shrimp towering high on a bed of Garlic Mashed Potatoes finished with a Buerre Blanc Sauce and accompanied by Sautéed Baby Bok Choy.

Rosemary Rack of Lamb

1/2 a rack of Australian Free Range Lamb cooked the way you like, drizzled with our Orange Balsamic Reduction and accompanied by Garlic Mashed Potatoes and Sautéed Spinach.

Surf & Turf

A duet of Shrimp Scampi and Petite Filet Mignon topped with a Demi-Glaze and accompanied by Garlic Mashed Potatoes and Sautéed Spinach

Beef Tenderloin Tournedos

Beef Tenderloin Medallions Sautéed in a Red Wine Date Sauce, served over Toasted Crostini and accompanied by Garlic Mashed Potatoes and Sautéed Baby Bok Choy.

Dessert ☞ **Choose One Each. Accompanied by either a French Press Coffee or Tea.**

Banana Coconut Fosters

Freshly picked Island Bananas, Flambéed and served tableside over Coconut Ice Cream.

Crème Brulee

Traditionally made and served A La Mode with Coconut Ice Cream.

Chocolate Kahula Mousse

Homemade Chocolate Mousse Infused with Kahlua Liquor and topped with Freshly Whipped Cream.

