

ELEVATION VALENTINE'S WEEK DINNER FOR TWO

Monday February 12th ~ Sunday February 18th

Start With A Complimentary Glass Of Champagne!

An Appetizer To Share

Baked Brie In Puff Pastry With roasted garlic, sliced apple and toasted sourdough

Grilled Asparagus Wrapped with prosciutto and smoked gouda cheese

Coconut Shrimp With apricot and sweet chili dipping sauce

Baked Crab, Shrimp And Artichoke Dip With grilled pita triangles

Entrées

Includes choice of soup or salad and any one of the following sides: Toasted Coconut Rice - Wild Rice Pilaf - French Fries - Garlic Smashed Potatoes - Baked Idaho Potato - Fresh Seasonal Vegetables

BBQ Baby Back Ribs A one pound rack, seasoned with our own dry rub, slow cooked with homemade bbq sauce

Fresh King Salmon Flown in fresh from British Columbia, flame-broiled, finished with fresh lemon, garlic and dill

Certified Angus Prime Rib Of Beef A 12 ounce cut, served with creamy horseradish sauce and beef jus

Northwest Seafood Linguine With scallops, shrimp, clams, mussels, garlic, olive oil and white wine, tossed with linguine and fresh grated reggiano cheese

Fire-Grilled Oregon Quail Two partially-boned quail, basted with a honey, bourbon and jalapeno glaze

Grilled Idaho Pork Chop

A 10-ounce bone-in loin chop, proprietary dry rub, served with homemade apple sauce. Raised hormone and antibiotic free from 'Salmon Creek Farms'

Flatiron Steak Brushed as it comes off the fire with our house-smoked chipotle butter

Butternut Squash Ravioli Tossed with a light but flavorful pistachio-basil sauce

Homemade Dessert To Share

Chocolate Brownie Sundae ~ Old Fashioned Ice Cream Sundae For Two

Homemade Strawberry Cheesecake ~ Dark & White Chocolate Ganache

ALL FOR JUST \$69 PER COUPLE!

An 18% gratuity will be added to parties of 8 or more. Please, no separate checks.