

VALENTINES DAY MENU

-APPETIZERS-

Shrimp Cocktail – 16

Ahi Poki – 15

Crispy Wings – 13

-SALADS-

Chicken Caesar – 14

Tenderloin Salad – 18

Classic Caesar – 5

House Spring Mix Salad – 5

Lobster Dinner for Two

159

Two Lobster Tails & Two Grilled Filet Mignons served with Fresh Vegetables and Risotto.
Choice of two Caesar or Fresh Green Salads, and your choice of any two Desserts.
Choice of Vista Point of Chardonnay or Cabernet Wine.

-ENTRÉES-

Served with Mashed Potatoes or Risotto & Vegetables

Pork Osso Bucco Marsala – 24

14oz Dry Aged Prime Rib – 38

8oz Grilled Angus Filet Mignon – 36

6oz Lobster Tail – 31

Fresh Wild Elk Tenderloin– 34

Salmon Pesto – 25

Chicken Alfredo - 19

Full/Half Rack of Baby Back Ribs –

19/31

Pan Seared Jumbo Sea Scallops – 27

Fresh Atlantic Salmon Filet – 23

Half Oven Roasted Chicken – 19

Australian Rack of Lamb – 32

-DESSERTS-

ASSORTED PLATTER

CELEBRATE WITH THE BLUE JACUZZI OR A MIDNIGHT KISS

-WHITES-**GLS****BTL**

J Roget Brut Champagne, France	8	25
Ruffino Prosecco, Italy		35
Perrier Jouet		80
Pighin		41
Chateau Ste Michelle Riesling, Washington	8	29
Ruffino Pinot Grigio, Italy	8	32
Kim Crawford Sauvignon Blanc, New Zealand	10	36
Jordon, Chardonnay		55
Kendall Jackson Chardonnay, California	9	34
Rombauer Chardonnay, California		62
Cakebread Chardonnay		60

-REDS-**GLS****BTL**

Mark West Pinot Noir, California	8	33
Hahn Merlot, California	8	35
Ravenswood Zinfandel, California	8	36
Wild Horse Cabernet Sauvignon, California	10	38
J Lohr Cabernet Sauvignon, Paso Robles, California		36
Clos Du Val, Cabernet Sauvignon, California		70
B.R. Cohn Gold Label, Cabernet Sauvignon-Sonoma Valley, California		70
Silverado Vineyards Cabernet Sauvignon-Napa Valley, California		110
Stag's Leap Wine Cellars 'Artemis' Cabernet Sauvignon, California		120
Chimney Rock, Cabernet Sauvignon-Napa Valley, California		140
Justin Isosceles Reserve Red Blend-Paso Robles, California		185