



VALENTINE'S DINNER FOR TWO!



Tues, February 14th
5 to 10 pm

1st Course - Appetizer

BBQ Prawns with Sunshine Sauce
& Vegetable Wheat Berry Ragout

2nd Course - Main Course

Two 6oz Sliced Beef Tenderloin topped
with Sauce Bernaise & Red Wine Demi Glaze
(Chateaubriand style), with Turned Vegetables,
Potato Lyonnaise & Soup or Salad

3rd Course - Dessert

Chocolate Mousse stuffed Profiteroles
topped with Raspberry Sauce and a
Chocolate Dipped Strawberry

\$50 per Couple
Call for Reservations
320-676-3693