



## *Happy Valentine's Day*

### *Antipasti*

#### *Wild Mushroom Bruschetta*

*Wild mushrooms sautéed with caramelized onions, served on grilled Tuscan peasant bread, topped with gorgonzola cheese \$10.95*

#### *Bacon Wrapped Sea Scallops*

*Twin Bacon wrapped Sea Scallops pan-seared and served on a bed of organic baby spinach sautéed with a touch of garlic and extra virgin olive oil. \$13.95*

#### *Beef Skewers*

*Tender marinated beef skewers with a red wine demi~glaze \$12.95*

#### *Lobster Gasm*

*12 oz lobster tail, cut to bite size pieces, poached with a chardonnay Buerre Blanc served on the tail with a fresh herb chiffonade \$49.95*

#### *Crab Macaroni & Cheese*

*Order as a side or an appetizer! Creamy macaroni with crab, White Tillamook cheddar special reserve, béchamel, and baked with an Italian bread crumb topping \$14.95*

*Visit our other great locations*

*Copper Falls Restaurant & Bar*

*On the Auburn Golf Course*

*253-876-1957*

*The Cliff House*

*Opening Soon in Brown's Point*

*253-927-0400*

*Verrazano's Restaurant*

*Federal Way*

*253-946-4122*

## Entrees

*Add a small Caesar, Wedge, or Al Lago salad \$6.95*

*Lobster Tail ~ 10-12oz lobster tail served with champagne butter, roasted potatoes, and fresh vegetables \$51.95*

*Surf N Turf ~ 10-12oz Lobster tail with champagne butter and a 10oz cut of certified Angus Prime Rib with all of the fixings \$59.95*

*Prime Rib ~ 16oz Angus corn fed Prime Rib slow roasted to perfection and served with au jus, horseradish, potatoes and vegetables \$37.95*

*Crab stuffed Alaskan Cod ~ Fresh Alaskan cod stuffed with Dungeness Crab and finished with a lemon Buerre Blanc, accompanied by vegetables & pasta \$32.95*

*Cannelloni di Pollo ~ Pasta stuffed with chicken, ricotta, spinach & fresh mozzarella, topped with marinara and béchamel \$21.95*

*Pollo Romano ~ Fresh tender chicken breast sautéed with artichokes and mushrooms in a Sherry cream sauce served over pasta with homemade marinara \$24.95*

*Tri-Colore Tortellini ~ Sun-dried tomato, spinach and white tortellini stuffed with cheese and tossed with sautéed wild mushrooms in a brown butter sauce finished with white truffle oil \$22.95*

*Lamb Shank Osso Bucco ~ Lamb shank slow braised in a mire poix of onion, carrot, celery, and garlic in a red wine reduction, served with saffron risotto \$34.95*

*Pork Loin ~ Tender pork loin stuffed with bacon, spinach, mushrooms and Gouda cheese finished with a Sherry cream sauce served with garlic mashed potatoes and vegetables \$23.95*

*Vitello Saltimbocca ~ Tender milk fed veal medallions sautéed and served over spinach, topped with fresh sage and proscuitto \$29.95*

*Live Music Every Saturday and every 3<sup>rd</sup> Friday of the month  
Happy Hour Every Day and All Day on Sunday*