



VALENTINE'S

Dinner for Two for \$49.95



February 13th, 14th, & 15th



1ST COURSE (CHOOSE ANY TWO ITEMS)

Caesar Salad

Available Gluten Free (GF) if ordered without croutons.

Tomato Bisque Soup

Available Gluten Free (GF) if ordered without heart shape toasted bread topping.

She Crab Soup

Bacon Wrapped Shrimp

Roasted Brussels Sprouts with Bacon & Candied Pecans

2ND COURSE (CHOOSE ANY TWO ITEMS)

Bronze Salmon

Fresh 8 oz. Atlantic farm raised salmon baked in our 600+ degree open flame fire deck oven, topped with our special brown sugar bronzing glaze. Served over a bed of creamy roasted tomato risotto and roasted asparagus.

FIREBREW Crab Cakes

Two 4 oz. signature crab cakes baked in our 600+ degree fire deck oven topped with wasabi mustard aioli. Served with garlic mashed potatoes and roasted asparagus

Feta & Spinach Stuffed Chicken

Large chicken breast stuffed with feta cheese and spinach and baked in our 600+ degree open flame fire deck oven. Topped with a white wine lemon butter sauce. Served with scalloped potatoes and a green bean, bacon and onion medley.

Santa Fe Flat Iron Steak

8 oz. Angus flat iron steak topped a creamy southwest fiesta corn blend. Served with roasted potatoes and asparagus.

Porterhouse Pork Chop

12 oz. grilled bone-in Porterhouse pork chop topped with our your choice of honey chipotle sauce, Jim Beam bourbon glaze or apple & cranberry chutney. Served with roasted potatoes and Brussels sprouts.

Roasted Vegetable Lasagna

Roasted red and green peppers, zucchini, squash, onions, pesto and ricotta cheese layered between lasagna noodles. Topped with our house marinara and parmesan cheese. Served with garlic bread.

3RD COURSE (CHOOSE ONE ITEM TO SHARE)

Vanilla Bean Crème Brûlée

White Chocolate Raspberry Cheesecake

Black Forest Chocolate Cake

Coconut Layered Cake



**Consumer Advisory: Consumption of raw or undercooked meat, poultry, or seafood may result in increased risk of food-borne illness.*

