



# Valentine's Dinner

Reservations 785-749-5011 • \$56 / person + tax, gratuity not included\*  
Tuesday, February 14<sup>th</sup> 5 - 10 p.m. - no modifications or substitutions

## First Course | Small Plates | Choice Of:

### Jumbo Shrimp Cocktail

*with house made cocktail and remoulade*

### Prosciutto-Wrapped Mozzarella

*with balsamic vinegar reduction*

### Portobello Mushroom Fries

*with blooming aioli*

## Second Course | Choice Of:

### Mixed Baby Greens

*mixed greens, cucumber, grape tomato, carrot,  
garlic croutons, ranch dressing*

### Caesar Salad

*romaine, shaved parmesan, garlic croutons,  
parmesan crisp, Caesar dressing*

### Lobster Bisque

## Third Course | Choice Of:

*all entrees served with oven roasted baby potatoes and  
haricots verts with dijon shallot vinaigrette*

### KC Strip Steak

*with cabernet peppercorn demi-glace*

### Lamb Chops

*with balsamic brown sugar reduction*

### Roasted French Chicken Breast

*with garlic-caper butter*

### Grilled 6oz Filet Mignon Oscar Style

*with asparagus, crab meat, béarnaise sauce*

### Pan Seared Salmon

*with tarragon champagne sauce*

## Dessert Course | Choice Of:

**Beyond Reason Chocolate Torte** *with chocolate ganache*

**Red Velvet Cake** *with raspberry sauce*

**Strawberry Cheesecake** *with caramel sauce*

GF options available  
on request

\*18% gratuity added  
for parties of six



\*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.