

Valentine's Day Menu

FEBRUARY 14TH,

THREE COURSE DINNER

APPETIZER—CHOICE OF ONE

SHRIMP AND LOBSTER BISQUE
AVOCADO BLUE REEF SALAD
STUFFED MUSHROOMS (CRAB, LOBSTER, SHRIMP IN FOUR CHEESE SAUCE)

ENTRÉE—CHOICE OF ONE

HERB CRUSTED SALMON W/ BÉARNAISE SAUCE WITH SAFFRON RICE AND ASPARAGUS
TOPPED WITH A GRILLED BAY SCALLOP

RUM ROASTED JUMBO SHRIMP IN A GARLIC BUTTER SAUCE
WITH ROASTED RED POTATOES

9 OZ. TENDERLOIN WRAPPED IN APPLE WOOD BACON
WITH A PORT WINE SAUCE, ROASTED RED POTATOES AND ASPARAGUS

DESSERT—CHOICE OF ONE

FRENCH APPLE TART WITH ICE CREAM
KAHLUA WHITE CHOCOLATE-DARK CHOCOLATE MOUSSE
HOMEMADE PINEAPPLE COBBLER

VALENTINE MARTINI



MANGO-LEMON W/ABSOLUTE VODKA AND FRESH MANGO
AND LEMON, GARNISHED WITH A FRESH STRAWBERRY

CI\$99 PER COUPLE

+ 15% SERVICE CHARGE

theReef