

# The Reef *Valentine's* **DAY** ON THE WATER MENU

Your Four-Course dinner begins with freshly baked artisan bread and butter and includes an appetizer, your choice of soup or salad, entrée & dessert.

## *First Course*

**Spinach & Artichoke Dip** Or **Shrimp Cocktail**

## *Second Course*

**Lobster Bisque**  
**California Mixed Greens**

## *Third Course*

### FROM THE SEA

**Macadamia Nut Crusted Mahi Mahi**

Mango papaya relish, rice pilaf,  
seasonal vegetables, beurre blanc sauce 48

**Classic Scampi** Capers, rice pilaf, seasonal  
vegetables, white wine garlic butter sauce 45

**Ginger Glazed Salmon** Sesame oil, shiitake  
mushrooms, bok choy, sweet ginger drizzle,  
mashed potatoes, soy sauce 45

**Seafood Collage** Half lobster tail, scallops,  
shrimp, fresh fish, garlic mashed potatoes,  
seasonal vegetables, white wine sauce 55

**Lobster Tail** Drawn butter, mashed potatoes,  
seasonal vegetables 69

### FROM THE LAND

**¾ Pound Prime Rib of Beef** Creamed horseradish,  
baked potato, seasonal vegetables, au jus 48

**Filet Mignon** Crispy onion straws,  
garlic mashed potatoes, seasonal vegetables,  
port wine demi glace 52

**New York Steak** Bleu cheese,  
garlic mashed potatoes, seasonal vegetables,  
cabernet thyme sauce 48

**Coffee Rubbed Ribeye** Crispy onion straws,  
garlic mashed potatoes, seasonal vegetables 52

### SPECIALTIES

**Vegetarian Cilantro Pasta** Linguini, feta, grilled mixed vegetables, cilantro lime sauce 32  
Add grilled chicken 5

**Chicken Artichoke** Chicken with artichokes and sun-dried tomatoes,  
mushrooms, seasonal vegetables, garlic mashed potatoes, creamy garlic butter 39

### FAVORITE DUETS

**Filet Mignon & Shrimp Scampi** Garlic mashed potatoes, seasonal vegetables 62

**Filet Mignon & Lobster Tail** Garlic mashed potatoes, seasonal vegetables 80

## *Fourth Course*

**Chocolate Heart for Two**  
Chocolate buttermilk cake, chocolate ganache