

# Valentine's Dinner

## First Course

Choose One

\$100 Per Couple (plus Tax & Gratuity)  
Includes Bottle of House Wine\*

### Stuffed Portabella Mushrooms

Seasoned breadcrumb & goat cheese stuffing  
Topped with white wine butter sauce

### Pan Seared Sea Scallops

Topped with balsamic glaze

### Crab Cakes

Made fresh today and topped with  
scallions & remoulade sauce

## Entrées

Choose Two

### Lobster Ravioli

Heart shaped lobster filled ravioli, topped with claw &  
knuckle meat, sherry cream sauce & scallions  
Served with garlic bread

### Grilled Halibut Loin

Topped with tomato medley lemon butter on a bed of  
wild rice & served with grilled jumbo asparagus

### Nippo Lake Surf 'n Turf

6oz Filet Mignon with rosemary garlic compound butter  
& two baked crab-stuffed shrimp  
Served with roasted baby potatoes & steamed broccoli

### Chicken alla Vodka

Roasted chicken breast stuffed with prosciutto, fontina  
& sautéed spinach & served over Chef's choice pasta  
with vodka sauce and garlic bread

### Ribeye

12oz cut of ribeye topped with rosemary garlic  
compound butter & served with Yukon gold mashed  
potatoes & honey glazed carrots

## Second Course

Choose Two

### Wedge Salad

Wedge of Iceberg lettuce, diced red  
onion, tomatoes, smoked bacon, blue  
cheese dressing

### Spinach Salad

Spinach, sliced strawberries, avocado,  
pickled red onion, walnuts, feta cheese,  
strawberry vinaigrette dressing

### House or Caesar Salad

Choice of dressing

## Last Course

### Choice of Dessert

### Chocolate Chip

### Cannolis

Or

### Strawberry

### Shortcake

Nippo Lake  
Golf Club

\*One Well Drink or Draft Beer per person may be substituted

\*\*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses\*\*\*\*  
Before placing your order, please inform your server if a person in your party has a food allergy. Thank you!