

VALENTINE'S DAY

Dinner for Two

\$350

SHRIMP COCKTAIL APPETIZER*

Paired with

2 glasses of Champalou Chenin Blanc

TOMAHAWK STEAK WITH A DUO OF LOBSTER TAILS WITH ROASTED POTATOES & SEASONAL VEGETABLES*

Paired with your choice of

2 glasses of Ingleknook 2017 Cabernet

or

2 glasses of Cava D'onice 2014 Brunello

CHOCOLATE LAVA CAKE WITH RASPBERRY COULIS AND FRESH BERRIES. FINISHED WITH PINK HIMALAYAN SEA SALT.

Paired with

2 glasses of GH Mumm Champagne

World Famous
SKULL'S
RAINBOW ROOM
• Since 1948 •

*The consumption of raw or undercooked meats, shellfish, poultry, seafood and eggs may increase the risk of foodborne illness.