

CHINOOK

STEAK, PASTA & SPIRITS

Valentines Day

4 COURSE DINNER FOR 2

← \$80 →

1

“Mixed Seafood Boil”

Clams, mussels and scallops, in a champagne lemon-tomato sauce. Served with grilled bread for dipping (for two).

2

“House Garden Salad”

Romaine lettuce, radish, cucumbers, carrots, celery, and croutons. Choice of dressing.

3

“Chateaubriand”

16 oz. of beef filet served with mixed vegetables and cacio e pepe linguine pasta. Served with red wine demi glace (for two).

4

“Chocolate, Strawberries & Cream”

Chocolate cake served with fresh strawberries and whipped cream.