

Valentine's Day Menu



VALENTINE'S DAY MENU INCLUDES:

Appetizer Cheese Fondue
Gourmet Salad Selection
Main Entrée
Chocolate Fondue Dessert
Complimentary Champagne Toast
A Rose
Selfie Station with Props

Full Bar Menu Available

VALENTINE'S FEATURES

MOCKTAILS

BAHAMA MAMA

Orange and pineapple juices, coconut cream, grenadine

ITALIAN CHERRY LIMEADE

Luxardo cherry syrup, Sprite, lime juice

LEMON PEACH FIZZ

Peach puree, soda water, Sprite, lemon juice

MOCK-BERRY WILD

Fresh berries, blackberry syrup, watermelon puree, lime juice, sparkling cider, Sprite

THE SASSY PASSION

Passionfruit syrup, sweet and sour, fresh lime juice, simply syrup, Sprite

****Spike your mocktail. Well/Premium costs apply. Not valid with Happy Hour pricing**

VALENTINE'S FEATURES

AUTUMN SUNSET

Campari, Licor 43, vanilla vodka, simple syrup, lime juice, club soda

BLACK FOREST MARTINI

Vanilla and chocolate vodka, hazelnut liqueur, crème de cacao dark, Luxardo Maraschino liqueur, cherry and chocolate bitters, cream

GLACIER BAY

Blue curacao, rum, pineapple juice, Coco Lopez, simple syrup

HUGO SPRITZ

St. Germain Elderflower liqueur, Prosecco, soda

STRAWBERRY LIMONCELLO PROSECCO

Limoncello, strawberry puree, and topped with Prosecco

SWEET WINTER OLD FASHION

Texas Pecan Brown Sugar Whiskey, winter signature syrup, black walnut bitters

WINTER SANGRIA

A cabernet wine mixed with cranberry and orange juices, cherry bitters and triple sec

COFFEE/ESPRESSO

WATERS

SPARKLING - Topo Chico STILL - Fiji

SODAS/TEA/BOTTLED ROOT BEER

Cheese Fondue

Your choice of one of the following cheese fondues- Served with an assortment of fresh breads, crisp vegetables, and luscious granny smith apples

SOUTHWESTERN PEPPERJACK

A blend of pepperjack and cheddar in a beer base with garlic and topped with seasoned ground beef and pico de gallo

SAVORY SAUSAGE CHEDDAR

Oregon Tillamook cheddar in beef au jus base with morsels of jalapeno cheese sausage with garlic and spices then topped with cracked pepper

AGED CHEDDAR

Oregon cheddar and pepperjack cheeses in a beer base with garlic and spices

Salads

Your choice of one of the following salads.

THE TEXAS CHEF

Romaine lettuce, shaved carrots, shredded cabbage, cherry tomatoes, cheddar cheese, red onions, corn kernels, crispy bacon, crumbled egg, and croutons w/ ROASTED GARLIC RANCH or BLUE CHEESE DRESSING

THE SWEET SPINACH

Baby spinach with fresh berries and dried cranberries, drizzled in our sweet cider vinaigrette topped with chopped pecans

CLASSIC CAESAR

Crisp romaine, grape tomatoes, shaved parmesan, toasted pumpkin seeds, and crunchy croutons tossed in our house-made Caesar dressing

Entrée

Our main course will be all of the following entrée items. It is also served with assorted fresh vegetables, 3 cheese raviolis, and stuffed mushrooms.

**Beef Tenderloin
Brown Sugar Bourbon Pork
Honey Cinnamon Chipotle Chicken
Sesame Ahi Tuna
Pepper Supreme Beef Tenderloin
Bay Scallops**

LOBSTER & WINE UPGRADE - 49 per couple

add a 5 oz. cold water lobster tail and a bottle of house wine

Additional add-ons: (3) Surf & Turf Bites - 8 Wild Game or Lobster - mkt (game varies by availability)

Dessert

Our chocolate fondues are flambéed tableside and served with jumbo marshmallows, triple chunk brownies, maraschino cherries, strawberry halves, banana chunks, fresh pineapple, rice crispy squares, sugared cream cheese balls, and cookie dough balls.

MILK CHOCOLATE CARAMEL TOFFEE

Creamy milk chocolate swirled together with caramel and topped off with crunchy toffee bits

WHITE NUTELLA

White chocolate swirled with Nutella and topped with toasted almonds

THE DARK CHOCOLATE RASPBERRY BACON CAB

Rich dark chocolate, blended with raspberry puree and a hint of cabernet topped with powder sugared bacon crumbles

THE ORIGINAL MILK CHOCOLATE

Our original milk chocolate combined with sweet cream to make the PERFECT milk chocolate fondue. Topped with or without pecans.

DELUXE DESSERT PLATE - 14

Receive all the above-mentioned goodies and add-on a one-time gourmet plate including cheesecake, dessert cookies, and seasonal berries

NEW YORK SLICE OF CHEESECAKE - 5

Early Seating* Adult Price: \$79 Child Price: \$39
Dinner Seating Adult Price \$89 Child Price: \$49****

Please allow us to add an 20% gratuity.

**Early seating is a reservation at 4:00 or 4:30*

****Child - 14 years & younger:** a beverage, an added half portion of the cheese fondue appetizer & the shared chocolate fondue & a reduced portion pre-fixé entrée.
SF's Regular Menu is NOT available on Valentine's Day. Menu is subject to change based on availability.

Valentine's day Event

A February 13th and 14th Special Event

Our prix-fixé menu for this event offers a unique 4-course dinner package:

\$89 per person

Each couple chooses individual salads, a shared cheese fondue appetizer, a prix-fixé entrée, and a shared chocolate fondue dessert.

\$49 Child's Special (14 years old or younger)

An added half portion of the cheese fondue appetizer, a reduced portion prix-fixé entrée and an added half portion of the shared chocolate fondue dessert.

Also INCLUDED:

A Rose

Champagne toast with dessert for all guests 21 and over

A credit card will be required to book reservations for our Valentine's Day Event. If your reservation is not cancelled before 10 PM 2 days before, \$25 per person cancellation fee will apply.

No split plates or substitutions

Once your reservation is confirmed, SF will do our best to adjust party sizes but cannot guarantee an increased party size at a later date.

No discounts or promotions may be used during this event.

This will be a staged dining experience that starts promptly. Reservations will be held for 15 minutes so please plan to arrive early. Guests arriving more than 15 minutes late will have to join the dining experience already in progress and may receive a reduced serving.

This event is a prix-fixé menu with a per person 4-course dinner package pricing and cannot be split. Regular menu items will not be available during this event.

No "dessert only" reservations will be accepted.

"Dessert Only" can be purchased at the bar or in the lounge area on a first come-first serve.

Menu is subject to change based on availability.

Reservations are **required** as seating is very limited.