

Love is in the Air!

TAKE YOUR SPECIAL SOMEONE TO A ROMANTIC DINNER!

Chef John Sutton will be serving an elegant 4-course dinner along with a complimentary glass of champagne with dessert! Wednesday, February 14th, at Big Creek Golf and Country Club.

5:00pm to 9:00pm. Reservations 870.425.0333

APPETIZER

BAKED BRIE *with apricot almond compote (for 2).*

SALAD

ARUGULA SALAD *with cider vinaigrette, walnuts, apples and bleu cheese.*

ENTREES

(Choose 1 for each person)

STEAK AND TAIL \$59.95

7 oz. beef filet, cooked to your preference. 5 oz. lobster tail, broiled, served with drawn butter. Accompanied by twice-baked potato and asparagus.

SEABASS FILET \$49.95

Panko-crusted seabass filet topped with a citrus beurre blanc. Served with roasted fingerlings and asparagus.

CHICKEN MADEIRA \$34.95

Grilled chicken breast topped with madeira wine and shitake mushroom sauce, served over wild rice. Served with a side of asparagus.

DESSERT

MINI RED VELVET CAKE *with chocolate ganache, with heart-shaped chocolate truffles for two.*

