

Valentine's Menu

Drinks

Pomegranate Sparkle

Prosecco, grenadine and pomegranate juice. 5.00

Cupcake Vineyards Prosecco

Aromas of orchard fruit and citrus with a toasted brioche finish. 5 oz. glass 9.00 Bottle 28.00

Seasonal Craft Beer

Enjoy a pint of White Raven IPA brewed by Edson's Bench Creek Brewery. 7.50 (19 oz)

Old Fashioned

Buffalo Trace Bourbon, Agnostura bitters and house-baked brown sugar. 10.75 (2 oz.)

Sharing Plates

Strawberry Champagne Salad

Garden greens, strawberries, grapes, roasted pecans, goat cheese, pea shoots with champagne vinaigrette. 15.00

Spinach Artichoke Dip

Cream cheese, spinach, garlic, artichoke hearts and parmesan cheese. Baked pita chips for dipping. 13.00

Mains

Sesame Ginger Salmon

Grilled West Coast salmon with a mild ginger glaze. Jasmine rice and seasonal vegetable. 23.00

Tuscan Chicken

Breaded chicken breast stuffed with pancetta and provolone cheese. Topped with creamy balsamic sauce. Mashed potatoes and seasonal vegetables. 21.00

Steak Boursin

Grilled 8 oz. Top Sirloin, herb and garlic boursin cheese, roasted red peppers, dusted onions and mushroom Madeira sauce. Stuffed baked potato and seasonal vegetable. 29.50

Feature Cheesecake

Chocolate Strawberry. 8.50

at The Cheesecake Cafe

Instagram your Valentine's celebration tagging
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for a chance to win a \$25 gift card.