



Valentine's Day

3 Course Dinner

Serving 5pm to 8pm
Thursday, February 14, 2019

\$29.95 PER PERSON

STARTER:

FRENCH ONION SOUP, CAESAR SALAD, or
ORIENTAL SALAD ~Crunchy snow peas, crisp red peppers, carrot matchsticks and
oriental cabbage with a soy and lime vinaigrette.

ENTRÉE:

- ~PRIME RIB: 8oz cut of our slow roasted prime rib served w/au jus and creamy or*
raw horseradish.
- ~CHICKEN FLORENTINE: Grilled chicken breast served on a bed of Spinach leaves*
and mushrooms topped with a creamy white sauce mixed with spinach, garlic and
parmesan cheese.
- ~GRILLED SALMON: Grilled wild caught Atlantic salmon topped with Basil cream*
sauce.
- ~CHEESE STUFFED SHELLS: Stuffed with Romano and Ricotta Cheese served on*
a bed of Marinara topped with Alfredo sauce, diced sundried tomatoes and green
onions.

~ENTREES INCLUDE FRESH VEGETABLES, BREAD, AND CHOICE OF
BAKED POTATO WITH SHREDDED CHEESE AND FRESH CHIVES OR
WILD RICE PILAF

DESSERT:

- ~CHEESECAKE WITH FRESH STRAWBERRIES*
 - ~CHOCOLATE MOLTEN LAVA CAKE WITH VANILLA BEAN ICE CREAM*
 - ~FLOURLESS CHOCOLATE TORTE WITH FRESH STRAWBERRIES*
- DINNER INCLUDES A GLASS OF CHAMPAGNE***

RESERVATIONS REQUIRED

Contact Dianna Wright at 715-733-7006 or email dianna@voyagervillage.com