



## VALENTINES DINNER FOR TWO SPECIAL

Enjoy a bottle of Gooseneck Prosecco, or Gooseneck Brut Rosé with your choice of two of the following entrees, and a shareable dessert - \$80

### ELOTÉ SALMON SALAD \*

Chili lime crusted Norwegian salmon, over arugula, topped with street corn, cotija cheese, and crispy tortilla strips, avocado poblano ranch dressing

### BLACKENED SHRIMP CAESAR \*

Blackened grilled Shrimp, Romaine lettuce, shaved parmesan cheese, and croutons tossed in creamy caesar dressing

### LEMON BALSAMIC CHICKEN \*

Seasoned grilled chicken marinated and topped with lemon balsamic sauce, over spinach tomato risotto, garlic parmesan broccoli

### SHORT RIB DINNER \*

Braised short rib over cheesy acorn squash risotto, roasted carrots, topped with crispy onion strings, au jus, microgreens

### CAJUN SHRIMP ALFREDO \*

Blackened shrimp, broccoli, red peppers, cavatappi pasta, all tossed in our cajun alfredo sauce, topped with shaved parmesan, microgreens  
-Substitute Grilled Blackened Chicken-

### PRIME RIB \*

12oz. Prime rib cooked to your liking, mashed potatoes, garlic parmesan broccoli and ajus  
Upgrade to a 16oz. prime rib - additional 6\$

### VEGAN SPAGHETTI AND MEATBALLS

Eggplant meatballs, over spaghetti squash, topped with marinara sauce, fresh basil

### DESSERT CHOICE

Red Velvet Bistro Cake  
or  
Cookie Skillet

\* State Warning: Consuming raw or uncooked meat or seafood can increase your risk of food borne illness. Before placing your order, please inform your server if you or a person in your party has a food allergy.

 Gluten friendly with modifications

 Vegan

GOOSENECK  
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