



SPYNN
Valentine
Three Course Dinner

Appetizer Choice of one

Garden Green Salad

A mixture of iceberg and romaine lettuce with strawberries, cucumber, walnut, red onion and feta cheese and a white balsamic dressing.

Potato & Leek Soup

Crispy leek and herb sour cream.

Entrée Choice of one

Pan-seared Chicken Supreme \$25 per person

Served with tomato basil sauce on a bed of buttered linguine noodles, roasted red and yellow peppers, shitake mushrooms and baby carrots.

Pan-seared Salmon Fillet \$25 per person

Served with dill cream sauce on a bed of buttered linguine noodles, roasted red and yellow peppers, shitake mushrooms and baby carrots.

Grilled Fillet & Tiger Shrimp \$35 per person

Grilled medallion of beef tenderloin and pan-seared shrimp in garlic butter, served with red skin mashed potato, steamed asparagus spears and Béarnaise sauce,

Seafood Fusilli Pasta \$35 per person

Shrimps, scallops, mussels and fusilli pasta with red onion, cherry tomatoes, broccoli florets served in a roasted garlic cream sauce

Dessert Choice of one

Caramel Chocolate Explosion

Strawberry Romanoff

Reserve your table!

February 11th to 18th
Call 705.722.0555 ext. 405

**Prices noted before tax and gratuity.*