

McKinley's Grille

Valentine's Day Menu

Complimentary glass of champagne per person*

First Course

Choice of one

FARM SALAD WITH HERB VINAIGRETTE

mixed greens | melon cucumber | cherry tomatoes
shaved carrots | bermuda onions

MARYLAND CRAB CAKE

jumbo lump crab | sauce remoulade | baby celery salad | farm-grilled lemon

Second Course

BREAD AND HOUSEMADE BUTTER

Third Course

CHICKEN BALLOTINE \$65

duxelles and spinach ricotta stuffed chicken | smoked bacon
sweet potato puree | sauce lyonnaise

PAN SEARED KING SALMON \$75

pan seared salmon | pea puree
sauce velouté | hen of the woods

ENTRECOTE \$85

30-day dry aged prime ribeye | confit potato
roasted rapini | red wine demi

Fourth Course

Choice of one

chocolate passion tart with vanilla ice cream and mango compote

or

milk chocolate raspberry centered dome



Take Home Petit Fours



**Price not inclusive of tax and gratuity*

**Warning: Consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses* Must be 21 years of age with valid ID to consume alcoholic beverages*