



# VALENTINES DAY

WITH OLYMPIC CLUB

FRIDAY, FEBRUARY 14<sup>TH</sup> 2025

**Northwest Crab Fondue Pot** sharp cheddar, Hammerhead Ale & sourdough bread 23.50

### Black Rabbit Red NY Steak\*

red wine-mushroom demi-glace, Black Rabbit & blue cheese butter, Yukon Gold mashed potatoes, roasted garlic-broccolini, roll & butter 37.50

### Pot Bunker Crab Mac & Cheese

our cheese & ale sauce with buttered bread crumbs & garlic bread 27.50

### Spinach & Cheese Cannelloni

rosemary Alfredo & Spar Vodka tomato sauces served with garlic bread 26.50 (V)

### Hopscotch Peanut Butter Pie

peanut butter mousse atop chocolate cookie crust, glazed with dark chocolate ganache, served with butterscotch & chocolate sauces, whipped cream & chocolate crisp pearls 13.50 (V)

\*Items are cooked to order. Consuming raw or under cooked eggs & meats may increase your risk of foodborne illness.

Gluten Free (G) Vegan (V) Vegetarian (V)



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