

Valentine's Day

Champagne & Sparking Wine Promotion

20% off bottle sale

801	Dom Perignon Oenotheque Champagne 1995	735	588
822	Dom Perignon 2006	518	414
803	Iron Horse Brut Sonoma 2006	100	80
806	Krug Brut Reims, France	476	80
102	La Marca Prosecco, nv	32	25
804	Moët & Chandon Impérial Golden Epernay nv	135	108
817	Nicolas Feuillatte Brut Reserve Chouilly, France nv	87	70
819	Perrier-Jouët Grand Brut Epernay nv	114	91
816	Schramsberg Brut Rosé California 2000	88	70
802	Tattinger Brut Reims, France nv	139	111
809	Veuve Clicquot Brut	160	128
810	Moët & Chandon White Star Epernay nv 187ml split		30
102	La Marca Prosecco, nv by the glass		9

Please note that we will not be serving lunch items, and our dinner menus vary from our daily menus on holidays.

**Consumer advisory: There is a risk associated with consuming raw oysters or any uncooked proteins. If unsure of your risk, please consult with your physician. For guests with allergies, we recommend consulting with management to discuss risks of cross contamination or for a detailed list of ingredients.*

A service fee of will apply to outside food items. No outside beverages permitted.

20% gratuity will be added to parties of seven or more.

Valentine's Day Pairings For Two

A three course menu designed for two guests.

*The first course will include a choice of soup or salad for each guest,
served with warm Bavarian wheat bread and butter.*

Choose one of our prime beef pairings for two for your second course.

This course will also include one shareable signature side item for the table.

*For your third and final course, choose either New York Style Cheesecake
with optional raspberry coulis or chocolate ganache, or Crème Brulee with fresh berries.*

no substitutions please

TENDERLOIN FILET DINNER FOR TWO **\$110**

*One 6 ounce and one 10 ounce Prime Beef Tenderloin Filet
prepared to the temperatures of your choice.*

SURF AND TURF DINNER FOR TWO **\$149**

*One 6 ounce and one 10 ounce Prime Beef Tenderloin Filet
prepared to the temperatures of your choice.*

Served with a 6 ounce South African Lobster Tail for the table.

PRIME PORTERHOUSE DINNER FOR TWO **\$169**

A special feature, just for this evening.

*Our Prime Porterhouse is a 32 ounce bone-in cut which includes both a
New York Strip on one side of the bone, and a Prime Tenderloin Filet on the other.*

The bone-in Porterhouse will certainly be an exceptionally flavorful selection.

please note that this cut will be prepared to one temperature.

STEAK ORDERING GUIDE

RARE- COOL RED CENTER **MEDIUM RARE-** WARM RED CENTER

MEDIUM- HOT PINK CENTER **MEDIUM WELL-** TRACES OF PINK **WELL DONE-** COOKED THROUGHOUT, NO PINK

APPETIZERS

DIVER SEA SCALLOPS	15
<i>Seared sea scallops, citrus caper burre blanc.</i>	
MOZZARELLA CAPRESE	12
<i>Buffalo Mozzarella, garden tomatoes, fresh basil, olive oil, aged balsamic.</i>	
BLACKENED SEAFOOD FONDUE	15
<i>Shrimp, crawfish tail meat, mushrooms, spinach, white wine cream sauce, jack cheeses, garlic toast.</i>	
MOZZARELLA CAPRESE	12
<i>Buffalo Mozzarella, garden tomatoes, fresh basil, olive oil, aged balsamic.</i>	
SHRIMP COCKTAIL	15
<i>Four freshly prepared gulf shrimp, house-made cocktail sauce.</i>	
FRESH OYSTERS	13
<i>One-half dozen fresh blue point oysters on half shell. Cocktail sauce, horseradish, crackers.</i>	
SHRIMP BROCHETTE	17
<i>Four Gulf Shrimp, bacon-wrapped. Fresh jalapeno, monterrey jack cheese.</i>	
MINI BEEF WELLINGTON	15
<i>Prime Tenderloin medallions, mushroom, shallots, puff pastry, merlot reduction.</i>	
OYSTERS ROCKEFELLER	15
<i>One-half dozen baked gulf oysters, creamed spinach, crumbled bacon, hollandaise.</i>	

SALADS & SOUP

ICEBERG WEDGE SALAD	8
<i>Iceberg lettuce wedge with choice of dressing. Diced tomatoes, julienne carrots, chopped egg, diced onion. Choice of Ranch Dressing and Cheddar Cheese or Bleu Cheese Dressing and Blue Cheese Crumbles.</i>	
WALDORF GREEN SALAD	8
<i>Field greens, julienne apples, red grapes, sliced celery, candied pecans, Champagne Vinaigrette.</i>	
SEAFOOD BISQUE	8
<i>Creamy lobster reduction with sherry and fresh shellfish.</i>	

SIGNATURE STEAKS

*Cheeves Brothers Steakhouse proudly serves all USDA Prime, Braveheart® PathProven® Angus steaks.
USDA Prime grade is a distinction reserved for only the top 2% of beef products in the United States.*

PRIME AGED TENDERLOIN FILET	(6 oz)	29
	(8 oz)	39
	(10 oz)	49
PRIME AGED NEW YORK STRIP	(12 oz)	45
PRIME AGED RIB-EYE	(14 oz)	53
PRIME PORTERHOUSE	(32oz)	137

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MEDIUM- HOT PINK CENTER MEDIUM WELL- TRACES OF PINK WELL DONE- COOKED THROUGHOUT, NO PINK

ACCOMPANIMENTS

HERBED AU JUS	4
MERLOT REDUCTION SAUCE	4
GREEN PEPPERCORN SAUCE	4
HOLLANDAISE SAUCE	7
BEARNAISE SAUCE	7
DIANE SAUCE	9
OSCAR STYLE	10
SHRIMP BROCHETTE (2)	9
PAN SEARED JUMBO LUMP CRABCAKE (1)	9
DIVER SEA SCALLOPS (2)	15
SOUTH AFRICAN LOBSTER TAIL (6 OZ)	39

SIDE ITEMS

BOURSIN MASHED POTATOES	8
SAUTEED MIXED VEGETABLES	8
TRUFFLE MAC AND CHEESE	10
CREAMED SPINACH	8
STEAMED BROCCOLI	8
SAUTEED PARMESAN ASPARAGUS	10
HERBED BASMATI RICE	8
IDAHO BAKED POTATO <i>Butter, Sour Cream, Cheddar, Bacon, Chive</i>	9
BAKED SWEET POTATO <i>Butter, Brown Sugar, Cinnamon</i>	9

PREMIUM SEAFOOD

Cheeves Brothers Steakhouse's buyers work directly with purveyors based in the Gulf of Texas to source the freshest available, highest quality seafood products. Our fish, shrimp, scallops and oysters are flown in daily from across the globe, packed only on ice, and delivered to our restaurant for preparation.

BLACKENED REDFISH 26

Dijon cream sauce with white wine, crawfish, spinach, and mushrooms, herbed basmati rice.

SEARED DIVER SEA SCALLOPS 35

Seared sea scallops, citrus caper burre blanc, herbed basmati rice.

CEDAR PLANK SALMON 21

Broiled Atlantic Salmon, herbed compound butter, roasted asparagus.

JUMBO SHRIMP BROCHETTE 29

Six shrimp, jalapeno, hickory bacon, jack cheeses, over boursin mashed potatoes with clarified butter.

FIVE SPICE ASIAN SALMON 19

Broiled Atlantic Salmon, Asian five spice rub, sweet chili mustard glaze, basmati rice.

LOBSTER TAILS 78

Two 6 oz. South African Lobster tails, clarified butter, sautéed asparagus.

CHICKEN & PORK

DOUBLE BONE BORK CHOP 29

Charbroiled pork chop served over boursin mashed potatoes and topped with spiced apple chutney.

PONTCHARTRAIN CHICKEN 21

Lightly breaded chicken breasts, Cajun crawfish cream sauce, basmati rice.

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WINES BY THE GLASS

WHITE

LA MARCA PROSECCO <i>Treviso, Northern Italy</i>	9
SARACCO MOSCATO D' ASTI <i>Italy</i>	11
MONCHOFF RIESLING <i>Mosel- Saar- Ruwer, Germany</i>	12
LANGE TWINS SANGIOVESE ROSE <i>California</i>	9
DANZANTE PINOT GRIGIO <i>Tre Venezie Regions, Italy</i>	8
BRANCOTT SAUVIGNON BLANC <i>Marlborough, Italy</i>	9
CAYMUS CONUNDRUM <i>Napa, California</i>	14
HAAN SLH CHARDONNAY <i>Santa Lucia Highlands</i>	12
KENDALL-JACKSON CHARDONNAY <i>California</i>	10
JLOHR <i>Monterrey, California</i>	14

RED

MOOBUZZ PINOT NOIR <i>Santa Barbara County, California</i>	12
LEESE-FITCH PINOT NOIR <i>Central California</i>	10
MAURITZAN ZINFANDEL <i>Dry Creek, California</i>	12
JOSH CELLARS MERLOT <i>Sonoma, California</i>	9
MOOBUZZ GRENACHE SYRAH MOURVEDRE <i>Central Coast, California</i>	14
SMITH & HOOK PROPRIETARY BLEND <i>Central Coast, California</i>	12
GASCON MALBEC <i>Mendoza, Argentina</i>	9
PENFOLDS RAWSON'S RETREAT SHIRAZ- CABERNET <i>Southeastern Australia</i>	8
LEESE-FITCH CABERNET SAUVIGNON <i>Central Coast, California</i>	10
LOUIS MARTINI CABERNET SAUVIGNON <i>Sonoma, California</i>	15

NON- ALCOHOLIC BEVERAGES

SOFT DRINKS <i>Coca Cola, Diet Coke, Dr. Pepper, Sprite, Club Soda</i>	3
STARBUCKS ICED TEA	3
STARBUCKS HOT TEA <i>Assorted varieties available</i>	3
STARBUCKS BREWED COFFEE <i>Regular or Decaf</i>	3
FRUIT JUICES <i>Orange, Cranberry, Grapefruit, Pineapple</i>	5
FRESHLY SQUEEZED LEMONADE <i>Regular, Strawberry, Mango, or Peach</i>	5
ACQUA PANNA <i>Spring Water, still</i>	5
SAN PELLIGRINO <i>Mineral, sparkling</i>	5