

Valentine's Day Prix Fixe Menu

Four course dinner for two.

Includes one shareable appetizer for two, choice of one soup or salad per guest, one included entrée selection per guest (larger cuts & premium denoted by + value), one shareable side, and one shareable dessert for the table.

Includes iced tea, soft drinks and coffee.

\$199.95 per two guests

FIRST COURSE

One shareable appetizer for two.

MOZZARELLA CAPRESE

Buffalo Mozzarella, garden tomatoes, fresh basil, olive oil, aged balsamic.

SHRIMP COCKTAIL

Four freshly prepared gulf shrimp, house-made cocktail sauce.

SHRIMP BROCHETTE

Four Gulf Shrimp, bacon-wrapped. Fresh jalapeno, monterrey jack cheese.

PAN SEARED JUMBO LUMP CRABCAKES

Two pan seared jumbo crabcakes with lump crab, breadcrumbs, minced vegetables and herbs with remoulaude.

SECOND COURSE

choice of one soup or salad for each guest, served with warm Bavarian wheat bread and butter.

ICEBERG WEDGE SALAD

*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.*

WALDORF GREEN SALAD

Field greens, julienne apples, red grapes, sliced celery, candied pecans, Champagne Vinaigrette.

SEAFOOD BISQUE

Creamy lobster reduction with sherry and fresh shellfish.

THIRD COURSE

Certain selections will incur additional charges, listed at per person rates.

BLACKENED REDFISH

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

JUMBO SHRIMP BROCHETTE

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

FIVE SPICE ASIAN SALMON

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

DOUBLE BONE PORK CHOP

Charbroiled pork chop, boursin mashed potatoes, asparagus, Dijon cream sauce.

PRIME AGED NEW YORK STRIP	(14 oz)	+20
PRIME AGED RIB-EYE	(16 oz)	+30
BONE-IN PRIME PORTERHOUSE	(24oz)	+75
PRIME AGED TENDERLOIN FILET	(6 oz)	---
	(8 oz)	+15
	(10 oz)	+30
LOBSTER TAILS		+70

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

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

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 five or more.

THIRD COURSE SIDES

One shareable side for two included.

BOURSIN MASHED POTATOES
SAUTEED MIXED VEGETABLES
TRUFFLE MAC AND CHEESE
STEAMED BROCCOLINI
SAUTEED ASPARAGUS
HERBED BASMATI RICE
ROASTED PORTOBELLO MUSHROOMS

ADDITIONAL ACCOMPANIMENTS

HERBED AU JUS	5
MERLOT REDUCTION SAUCE	5
GREEN PEPPERCORN SAUCE	6
HOLLANDAISE SAUCE	7
BEARNAISE SAUCE	7
DIANE SAUCE	9
OSCAR STYLE	14
SHRIMP BROCHETTE (2)	10
PAN SEARED JUMBO LUMP CRABCAKE (1)	14
SOUTH AFRICAN LOBSTER TAIL (6 OZ)	49

FOURTH COURSE

One shareable dessert for the table.

NEW YORK STYLE CHEESECAKE

Creamy cheesecake filling over spiced graham cracker pecan crust.

Choice of Raspberry Coulis or Chocolate Ganache

CRÈME BRULEE

Creamy baked custard with caramelized sugar and fresh berries.