

Happy Valentine's Day

*Entrees include choice of Soup or Salad
Chef Vegetable & Dinner Rolls
Accompaniments as indicated*



ENTREES

House Specialty Prime Rib of Beef
Herbs & Spices | Jus, Creamed Horseradish
Chef Potato
8oz. | 30 ~ 12oz. | 35



Pork Osso Bucco "Mole Style"
Cilantro Lime Grits | Fire Roasted Corn
27

FRESH Catch
Avocado Tarter Sauce
Lemon ginger pilaf
MKT

Drunken Stuffed Chicken
Asparagus, Provolone
Champagne Sun Dried Tomato Sauce
Lemon ginger pilaf
20

Spice Rubbed 12 oz. N.Y. Steak
Chargrilled | Balsamic Glazed Wild Mushrooms
Chef Potato
30

Seafood Gumbo
Andouille Sausage, Shrimp, Crab, Chicken
On a Bed of Forbidden Black Rice
28

Vegetable Croquettes
House Made, Fresh Vegetables
Chilled Cucumber Remoulade | Lemon ginger pilaf
18

Cupid's Dinner for Two

House Selected Appetizer for two
Choice of Soup or Salad
10oz Cold Water Lobster Tail | Citrus & drawn butter
(2) Bacon Wrapped Filet Mignon | Peppercorn demi glace
Chef Potato, Fresh Vegetable | Choice of two desserts
\$135 OR w/House Selected bottle of wine \$160

Appetizers

Bangkok Seafood Duet

Hand breaded Calamari Strips & Shrimp
Deep fried | Tossed in our seasonings and house chile sauce

14

Bruschetta Trio

Hummus, Feta & Kalamata Olives
Avocado Smash, Tomato, Red Onion, Cucumber & Balsamic Syrup
Ricotta, Prociutto & Minced Mango Chutney

11

Southwest Chorizo Cheese Fondue

Cotija, Cheddar, Panela | House made Beef Chorizo, poblano chiles
Flatbread Planks

11

St. Valentine's Cocktails

Juliet Mojito

Champagne, Mint, Rum, Pomegranate Syrup

Romeo Martini

Vodka, Crème De Cacao
Raspberry Puree, Chilled Coffee
Miniature Chocolate Chips

