



THE  
**STEAKHOUSE**

VALENTINE'S DAY • FEBRUARY 14

*Appetizer*

**MUSHROOM DUSTED SEARED DIVER SEA SCALLOPS**

Shrimp & Corn Chowder, Flat Leaf Parsley

**PAN FRIED JUMBO LUMP CRAB CAKE**

Lobster Shitake Ragout, Oven Dried Plum Tomato

**BEEF SHORT RIB RIB RAVIOLI**

Chianti Braised Short Rib, Woodland Mushrooms,  
Butternut Squash Puree, Emerald Basil Oil

**OYSTER DUET**

Rockefeller Pernod Essence, Crawfish Bienville

*Soup or Salad*

**ROASTED PORCINI MUSHROOM BISQUE**

Bleu Cheese Crostini, Prosciutto Bacon

**ROMAINE WEDGE SALAD**

Tempura Fried Okra, Shaved Asparagus Heirloom Tomatoes,  
Candied Bacon, Avocado House Made Dill Ranch Dressing

**GRILLED ARTICHOKE & HEIRLOOM TOMATO SALAD**

Wild Arugula, Buratta Cheese, Basil Pesto, Balsamic Syrup

*Entrée*

**SEARED KING SALMON FILLET**

French Black Lentils, Charred Baby Bok Choy,  
Yellow Tomato Gazpacho

**CHARBROILED PRIME FILET MIGNON  
& ALASKAN KING CRAB LEGS**

Drawn Butter, Cognac Sauce

**SEARED CHILEAN SEABASS**

Thai Chili Sweet Potato Coconut Sauce Green Apple Walnut Salad

**16OZ PRIME RIBEYE STEAK**

Roasted Balsamic Pearl Onions, Cremini Mushrooms,  
Creole Mustard Horse Radish Butter

**SELECT TWO ACCOMPANIMENTS**

Steamed Asparagus | Creamed Parmesan Spinach  
Roasted Poblano Cream Corn | Lobster Mash Potato  
Sauté Wild Mushrooms & Onions

Au Gratin Bacon Cheddar Potatoes | Haricot Vert Beans Pine Nuts

*Dessert*

**GODIVA CHOCOLATE "BON BON"  
RASPBERRY GLACE**

Long Stem Tuxedo Dipped Strawberries

