

THE STEAKHOUSE

VALENTINE'S DAY • FEBRUARY 14

Appetizer

BAKED OYSTER TRIO

Rockefeller, Bienville, Garlic Parmesan

PAN SEARED DIVER SEA SCALLOP & BLUE CRAB FINGERS "CIOPPINO" SALSA

SMOKED PORK BELLY

Goat Cheese, Sweet Potato Ravioli,
Tomato Pepper Jam, Celeriac Purée

Soup or Salad

PORCINI MUSHROOM BISQUE

Toasted Hazelnut Cream, Parmesan Tuile

TRADITIONAL BABY ROMAINE CAESAR SALAD

Shaved Parmesan, Marinated Heirloom Tomatoes,
White Anchovies, Caesar Vinaigrette

RED QUINOA & SPRING ASPARAGUS SALAD

Plum Tomato Olive Tapenade, Shaved Manchego Cheese,
Yellow Tomato Vinaigrette, Marcona Almonds

Entrée

SURF & TURF

Grilled 6oz Filet Mignon & Alaskan King Crab,
Roasted Garlic Butter, Béarnaise Sauce,
Roasted Root Vegetables, Grilled Asparagus

PAN ROASTED GULF COAST RED SNAPPER FILLET & "SEAFOOD PAELLA"

Mixture of Shrimp, Clams, Mussels & Lobster,
Sautéed French Beans, Tomato Saffron Coulis

SMOKED DOUBLE CUT SNAKE RIVER FARMS PORK CHOP

Lobster & Lump Crab Risotto, Sugar Snap Peas,
Blistered Cherry Tomatoes, Honey Whole Grain Mustard Sauce

CHARBROILED 14 OZ RIBEYE STEAK

Lee & Perrin Butter, Garlic Whipped Potatoes,
Parmesan Cream Spinach,
Balsamic Broiled Plum Tomatoes, Natural Pan Jus

CHARBROILED CAULIFLOWER STEAK (Vegetarian)

Sweet Corn Risotto, Blackened Tomato Vinaigrette,
Caramelized Root Vegetables

Dessert

DARK CHOCOLATE BANANA CREAM GATEAUX

Espresso Vanilla Bean Sauce, Pecan Lace Cookie