

Valentine's Day 2019

Appetizers:

Twisted Shrimp Cocktail

Six large shrimp served with Chef's Meyer's lemon olive oil, a satsuma reduction, garlic, and jalapenos. 12.99

Seafood stuffed Mushrooms

Six seafood stuffed mushrooms, baked and topped with pepper jack cheese and green onions 12.99

Duck Poppers

Four bacon wrapped jalapenos, stuffed with duck breast 11.99

Green Tomato and Crab Cake Stack

One fried green tomato, one crab cake, topped with a creamy crab sauce 14.99

Roasted Beet Salad

Roasted red and gold beets, feta cheese, and pecans drizzled with a pomegranate balsamic vinaigrette 12.99

Entrees:

-8 oz. Center Cut Filet 42.99

-14 oz. Bone-in dry aged filet 69.99

-14 oz. Prime Ribeye Cap 36.99

-14 oz. Prime Ribeye 34.99

All steaks served with roasted red peppers, garlic, squash, and zucchini toasted in olive oil with a twice baked stuffed potato

Seabass

8 oz. fresh seabass served with angel hair pesto pasta 34.99

Lamb chops

Three lamb chops served with wilted spinach and wild mushrooms 44.99

Lobster Pot Pie

Lobster meat, asparagus, carrots, and tri-colored potatoes in a seafood sauce, enveloped in phyllo dough 32.99

Scallops

Four pan seared scallops served with a cauliflower mash 34.99

Desserts: Ask your server about our assorted house made desserts!