



VALENTINE'S DAY MENU

Saturday & Sunday, February 13 – 14, 2021

FIRST COURSE

Your choice of:

Lobster Crawfish Bisque
with jalapeno cheddar biscuit

Peggy's French Onion Soup

Mixed Greens Salad with Berries & Nuts
organic greens, berries, and toasted walnuts with raspberry vinaigrette

Spinach Salad
baby spinach with toasted almonds, goat cheese and a warm balsamic vinaigrette

Caesar Salad

SECOND COURSE

Your choice of:

8 oz. Filet or 13 oz. Ribeye or 12 oz. New York Strip
*USDA Prime Aged Center Cuts of Midwestern Corn Fed Beef grilled over mesquite
with au poivre, Texas Manchego mashers and grilled asparagus*

Double Boned Kurobuta Pork Chop
*with bosc pear half, glazed in port wine and cinnamon reduction, loaded mashers with butter,
Nueske's bacon, jack cheese, fresh chives and sour cream*

Seared Scallops
with creamy lobster risotto, Nueske's bacon asparagus and Texas Meyer lemon hollandaise

Chilean Seabass
with creamy lobster risotto, Nueske's bacon asparagus and Texas Meyer lemon hollandaise

THIRD COURSE

Your choice of:

Chocolate Decadence
with raspberry coulis

Large Stemmed Strawberries
dipped in Valrhona chocolate

Meyer Lemon Bar
with blueberry reduction

Wine Features

Nino Franco 'Rustico', Prosecco, Valdobbiadene, Italy \$40
DAOU, Pinot Noir, Central Coast, California \$60
Austin Hope, Cabernet Sauvignon, Paso Robles, California \$80

Iced Tea and Coffee

Prix Fixe Menu - \$79.95 per person - Respectfully, no splitting of meals please