



VALENTINE'S WEEK

February 9TH - 14TH

FOUR COURSE MENU

\$65 per person. \$80 per person with wine pairings. tax and gratuity not included.

APPETIZER FOR TWO

Choice of one

Four Wild-Caught Jumbo Shrimp

topped with a spicy cocktail sauce

Two Mini Crab Cakes

topped with a homemade tartar sauce

SOUP OR SALAD

Wedge of Iceberg

topped with bacon, blue cheese crumbles, tomatoes and a spicy vinaigrette

Benziger, Chardonnay, Carneros

Caesar Salad

with freshly made croutons, anchovies, and a zesty Caesar dressing

Ruffino, Pinot Grigio, Italy

Blue Crab and Corn Chowder

velvety stew of sweet crab and roasted corn with cream

Gruet Blanc de Noirs, New Mexico

DESSERT

Red Velvet Cake

with cream cheese icing and raspberry sauce

Carrot Cake

topped with a butterscotch/Tuaca sauce

Homemade Chocolate Cake

topped with chocolate sauce

ENTRÉES

Served with garlic parmesan mashed potatoes and seasoned asparagus

6 oz. Filet Mignon

*topped with crab and a Béarnaise sauce
Milbrandt, Columbia Valley*

8 oz. Filet Mignon

*seasoned and broiled to perfection
Milbrandt, Columbia Valley*

Sesame-Crusted Hawaiian Tuna

topped with tamari wine sauce and served with spicy wasabi

Mohua, Sauvignon Blanc, New Zealand

7 oz. Chilean Sea Bass

pan seared and topped with shrimp, crawfish, crab, and creamy Pontchartrain sauce

Davis Bynum, Chardonnay, Russian River

14 oz. Prime Rib of Beef

served with au jus and creamy horseradish

Terrazas, Malbec, Argentina

6 oz. Australian Lobster Tail

*brushed with lemon and garlic butter
Indaba, Chardonnay, South Africa*

Two Pan-seared Jumbo Crab Cakes

one topped with a spicy mustard and the other with tartar sauce

Benziger, Chardonnay, Carneros