



# VALENTINE

## Prix Fixe Dinner

[choice of one for each course]

### Course One

#### Shrimp Cocktail

Chilled Shrimp. Lemon. Cocktail Sauce.

#### Mini Beef Wellingtons

Beef Tenderloin. Mushroom Duxelles. Puff Pastry.

#### Artichoke Beignets

Artichoke Hearts. Herbed Cream Cheese.  
Bread Crumbs. Parmesan Cheese. Light Pastry Batter.

### Course Two

#### Mini Wedge Salad

Iceberg Lettuce. Gorgonzola Cheese. Bacon. Scallion.  
Cherry Tomato. Hard-Boiled Egg. Ranch. Balsamic Glaze.

#### Caesar Salad

Romaine Lettuce. Garlic Crouton.  
Parmesan Cheese. Caesar Dressing.

### Course Three

#### Prime Strip Loin | 60

Slow Roasted Dry Aged Kansas City Strip Loin.  
House Cabernet Demi Glaze. Garlic Mashed Potatoes.  
Roasted Tri Colored Carrots.

#### Pork Chop Au Poivre | 60

Seared & Flambéed Bone In Tomahawk Pork Chop.  
Peppercorn Sherry Sauce. Potato Au Gratin.  
Grilled Zucchini Squash Spears.

#### Teriyaki Salmon | 50

Pan Seared Marinated Salmon. Teriyaki Sake Sauce.  
Steamed White Rice. Broccolini.

#### Lobster Mac & Cheese | 55

Buttery Seared Lobster Meat. Five Cheese Cavatappi.  
Toasted Bread Crumbs. Parmesan Cheese.

### Course Four

#### Key Lime Pie

#### Chocolate Mousse

#### Red Velvet Cheesecake