

Valentine's Dinner 2019

Starters

Panko-Crusted Crab Cakes	16
Two Crab Cakes, Mango, Jicama and Arugula Slaw, Avocado, Cumin Vinaigrette, Lemon Aioli	
Colossal Shrimp Cocktail*	16
Colossal Shrimp with Martini-Spiked Cocktail Sauce, Fresh Horseradish	

Soups

Bookbinder	10
Roasted Seafood Bisque Topped with Seared Red Snapper, Dry Sherry	
French Onion*	8
Brandy-Enhanced Caramelized Onions, Gruyere, Provolone & Parmesan Cheeses with Crostini	
Lobster Bisque	11
Roasted Lobster Bisque Topped with Crostini, Crab Meat, & Corn Relish	

Salads

Baby Iceberg Wedge*	9
Smoked Applewood Bacon, Aged Bleu Cheese, Chopped Egg, Sweet Tomatoes, Red Onion, Bleu Cheese Dressing	
Classic Caesar*	9
Romaine, Shaved Parmesan Cheese, Creamy Caesar Dressing, White Anchovies and Tomato Crostini	

*Gluten Free Upon Request

Leading Entrees

Surf & Turf*	75
Rich Maine Lobster Tail Is the Perfect Complement to The Tender Filet Mignon. 7 Oz. Lobster Tail with Clarified Butter, 6oz. Filet Mignon with Cabernet Reduction Served with Twice-Baked Potatoes, Steamed Asparagus and Rainbow Carrots	
Citrus Chilean Seabass*	42
Fresh Chilean Sea Bass Served with Mediterranean Quinoa and Maple Balsamic Glaze	
Mesquite Seared French Chicken Breast*	26
Garlic and Gruyere Mashed Potatoes, Steamed Broccolini, and Balsamic Drizzle	
Prime Rib 12 Oz.*	48
Baked Potato, Steamed Asparagus, Roasted Brussel Sprouts, and Horseradish Cream with a Cabernet Sauvignon Reduction	
Filet Mignon*	38
Grilled Asparagus, Garlic & Gruyere Mashed Yukon Potatoes, Wild Mushroom Crown with a Cabernet Sauvignon Reduction	

Dessert

Baked Alaska	12
Chocolate Cake, Vanilla Ice Cream with Browned Meringue	
Soufflé Mocha*	9
Chocolate and Coffee Soufflé, Served with Vanilla Ice Cream	
Panna Cotta with Fresh Berries*	8
Grand Marnier Panna Cotta Served with Strawberry Coulis	
Tiramisu	8
Ladyfingers in Brandy, Kahlua Rum and Coffee Liqueur, Mascarpone Cream and Cocoa	