

VALENTINE'S DAY 2019

COURTSHIPS

Your Selection of:

The Infamous Cheese Toast
*Our Famous Four Cheese Spread Broiled atop Fresh Baked
Croustades*

Jumbo Shrimp Cocktail
With Lemon Wedges & Spicy Cocktail Sauce

Scallop "BLT"
*Pan Seared Diver Scallops on Toasted Brioche & Micro-Lettuce
with Avocado Mousse, Coriander Macerated Tomatoes &
Applewood Smoked Bacon Vinaigrette*

Asian Style Applewood Smoked Porkbelly
*Served on Steamed Bun Dough, Hoisin-Honey Glaze and
Scallions*

Carpaccio of Beef
*Fried Capers, Grain Mustard Vinaigrette, Shaved Romano,
Herbed Extra Virgin Olive Oil, Croustades*

Oven Baked Crab Cake
*Green Tabasco Butter Sauce, Micro-Green & Candied Lemon
Zest Garni*

ROMANCE

Your Selection of:

The Iceberg Wedge
Crisp Iceberg Lettuce, topped with Bacon, Tomatoes, Danish Bleu Crumbles, & our European Bleu Cheese Dressing

The Queen of Hearts
Mild Hearts of Palm and Artichoke Hearts with Fire Roasted Pimentos and Light French Vinaigrette over Limestone Bibb

Riviera Salad
*An Assortment of Gourmet Greens with Red and Yellow Tomatoes, Cucumbers, Avocados and Grilled Bruschetta with Sun Dried
Tomato-Goat Cheese Mousse and Citrus Cumin Vinaigrette*

BLISS

Your Selection of:

Armagnac Filet Mignon & Lobster Symphony Duet
*Sea Salt & White Pepper Dusted Center Cut Filet Mignon & Tender Maine Baby Lobster Tails with Citrus Beurre Blanc, Roasted
Vegetable Bundles, Garlic-Horseradish-Rosemary Smashed Potatoes and St. Andre' Triple Cream Brie Butter, Armagnac Glace di Viande*

The Kings Cut of Slow Roasted Prime Rib
*Hand Carved to Order! (16 oz.) Garlic & Pepper Studded Slow Roasted Prime Rib of Beef Au Jus, Creamed Horseradish, Smashed
Yukon Gold Potatoes, Roasted Medley of Vegetables*

Pan Braised Breast of Chicken Vienna
*Basil and Oregano Dusted and Pan Fried Boneless Breast of Chicken Topped with a Simmered Ragout of Tomatoes, White Wine, Garlic,
Artichoke Hearts, Olives, Shallots and Roasted Peppers*

Double Stuffed Half Maine Lobster
*Over Stuffed Maine Lobster, with Sweet Lobster, Jumbo Lump Crab & Scallops, Pan Roasted Imperial Style with Light Garlic, Herb &
Vegetables, Brandied Mousseline Glacage*

Charbroiled Certified Angus Filet Mignon
Boulangere Potatoes, Asparagus, Choron Sauce, Bacon-Tomato Jam, House Steak Sauce

Horseradish & Asiago Crusted Norwegian Salmon
Over Roasted Tomato & Arugula Risotto with Verjus-Meyer Lemon Beurre Blanc

PASSION

Your Selection of:

Classic Red Velvet Cake
Traditionally prepared with Cream Cheese Icing!

Crock Baked Cinnamon-Apple Cobbler
Streusel Topped with Vanilla Bean Ice Cream and Caramel Sauce

Double Decker Strawberry Shortcake Cheesecake
With Cane Sugar-Balsamic Strawberries

Chophouse Molten Lava Cake
Rich Dark Chocolate Lava Cake with Fresh Raspberries & Sauce Framboises

\$75.00 per person + tax & gratuity