

Valentine's Day



M E N U



Prix Fixe | \$95 per Couple

This dinner for two includes a luxury starter, with your choice of salad and entrée with two sides, and a decadent shareable dessert to top off the night!

Wagyu Special Starter

Japanese A5 Kobe Beef, seared and chilled, thinly sliced over organic greens with ponzu sauce.

Salads

Classic Wedge

A chilled wedge of iceberg lettuce topped with housemade creamy bleu cheese dressing, bacon crumbles, diced tomatoes, and chives.

Caribbean Honey-Lime Salad

Seasonal greens with mandarin oranges, fresh pineapple, dried cranberries, sesame and chia seeds, black beans, and honey-lime dressing.

Entrées

Salmon in Papel

Prime Beef Tenderloin served with medley of mushrooms and Bearnaise

Wagshal's Famous Crab Cakes made with colossal crab meat

Garlic Shrimp Scampi with eight jumbo shrimp

Sides

*Double Double-Baked Potato, Coconut Rice and Pigeon Peas,
Asparagus with Hollandaise Sauce, Seasonal Vegetable Medley*

Dessert

Berry Berry Chocolate Cake

Chef Trini's
CARIBBEAN & AMERICAN
CUISINE

