

# Valentines Menu

## APPETIZERS

### BBQ POTATO SKINS 12

Chives, sour cream, cheddar, bacon, BBQ sauce

### CALAMARI 16

Crispy bell peppers, roasted garlic aioli

### CRAB CAKES 25 | SINGLE 14

Pan-seared and served with Remoulade sauce

### SPICY SALMON DIP (CHILLED) 11

Salmon, bell peppers, jalapeno peppers, cream cheese, and spices, pita chips

### GOUDA MAC & CHEESE BITES 10

Battered and fried elbow macaroni, blended with smoked gouda and 4 more cheeses

### BEIGNETS 8.50

Light, fluffy, and dusted with powdered sugar

## SOUP & SALADS

### STEAK & POTATO SOUP CUP 7 | BOWL 11

Premium cuts of beef in a creamy, potato filled soup

### HOUSE SALAD SIDE 6 | ENTREE 11

Spring mix, red onion, cherry tomato, cucumber, cheese, & croutons

### CAESAR SALAD SIDE 6 | ENTREE 11

Baby Romaine lettuce, parmesan cheese, Caesar dressing, croutons

### BISTRO SALAD SIDE 11 | ENTREE 14

Spring Mix, strawberries, mandarin orange, grapes, Feta, pecans, blueberries, raspberry vinaigrette

## SIGNATURE SIDES

Steak Fries 5 | Rice Pilaf 5 | Mashed Potatoes 5 | Broccoli 5

## PREMIUM SIDES

Substitute for 3

Loaded Baked Potato 6 | Asparagus 6 | Mac & Cheese 6

## ENTREES

### POWER BOWL (Vegan and Gluten free) 20

Quinoa, brown rice, corn, black beans, cherry tomatoes and avocado, topped with a grilled portobello mushroom cap and cilantro lime vinaigrette

### FILET MIGNON 8OZ 52

Chargrilled and drizzled with demi-glace, garlic and herb mashed potatoes, and sauteed asparagus

### RIBEYE STEAK 12OZ 44

Chargrilled and serve with steak butter, garlic and herb mashed potatoes, sauteed asparagus

### LAMB CHOPS 51

Marinated, chargrilled and served with garlic and herb mashed potatoes and sauteed asparagus

### OXTAILS 31

Braised oxtails, garlic and herb mashed potatoes and a cheddar biscuit

### CHILEAN SEA BASS MEDALLIONS 40

Pan seared sea bass, drizzled with white wine butter sauce, served with rice pilaf and sauteed asparagus

### DRY AGED PORK CHOP 13OZ 35

Bone-in chop served with bacon jam, garlic and herb mashed potatoes and sauteed asparagus

### GRILLED SALMON 24

Grilled and topped with lemon caper sauce, served with rice pilaf and seasonal vegetables

### BOURBON GLAZED SALMON 28.5

Grilled with four shrimp, topped with bourbon glaze, served with rice pilaf and sauteed broccoli

### SPICY CAJUN PASTA 25

Blackened chicken breast, andouille sausage, mushrooms and bell peppers in a creamy cajun sauce

### CHICKEN PARMESAN 24

Crispy chicken breast, marinara, penne pasta, mozzarella

Thursday, Feb 12th 5 - 9 pm

Friday, Feb 13th 5 - 10 pm

Saturday, Feb 14th 12 - 10 pm

Sunday, Feb 15th 12 - 7 pm

Reservations Strongly Recommended

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.