

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 t 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.