

VALENTINE'S DINNER

Menu

Appetizer

Smoked Beef Oscar

*Smoked Asparagus Wrapped in Ribeye with
Jumbo Lump Crab & Sauce Béarnaise*

Smoked Salmon & Dill Cheese Crostini

*Florets of Smoked Salmon served with Crostini, Fried
Capers & Sauce Marie Rose*

Baked Brie En Croûte

*Served with Sautéed Sage, Raspberry Compote and
Mini Baguettes*

Soup or Salad

Strawberry & Walnut Arugula Salad

Topped with Minted Queso Fresco & Red Wine Vinaigrette

Pecan Grill Salad

*Spring Mix with Candied Pecans, Grape Tomatoes, Cucumbers &
Carrots
Choice of Dressing*

Wilted Spinach Salad

*Spinach, Bacon, Garlic & Onion Tossed in a Warm Sweet & Sour
Dressing*

Smoked Cheddar & Shiner Beer Soup

Topped with House Made Chorizo & Crispy Onion

Entree

Sautéed Duck Breast with Strawberry Riesling Sauce

*Creamed Red Potatoes & Leeks with Smoked Cheddar & Lemon
Pepper Broccoli*

Bone-in Texas Sized Ribeye

*Served with Parmesan Truffle Potatoes, Steamed Broccolini & Red
Wine Demi-Glace*

Salmon & Risotto

*Baked in Lemon & White Wine served with Creamy Sundried
Tomato Dill Risotto & Grilled Zucchini; Accompanied with Lemon
Butter Sauce*

Chicken Roulade

*Chicken Breast Rolled with Spinach, Red Pepper & Sage; Served
with Apple Wild Rice Pilaf & Black Eyed Peas*

Filet and Lobster

*Duo of Tenderloin with Marsala Sauce and Lobster Tail
Paired with Sautéed Spinach & Creamy Parmesan Potatoes*

Dessert

Peach Dulce De Leche Cheesecake Parfait

Toasted Almond Sans Rival with Espresso Cream

Chocoflan Impossible Cake Garnished with Mixed Berries

Merlot Poached Pear

