



## VALENTINE'S DAY

MENU FOR TWO – \$150

### AMUSE-BOUCHE

#### CLASSIC SHRIMP COCKTAIL

Jumbo Gulf shrimp served chilled with house cocktail sauce and fresh lemon.

### APPETIZER

#### BEET & BURRATA SALAD

Roasted red and golden beets, creamy burrata, micro greens, candied pecans, and balsamic reduction.

### ENTRÉE

#### GRILLED TOMAHAWK RIBEYE FOR TWO

36oz prime tomahawk ribeye grilled over open flame and finished with herb butter. Served with truffle mashed potatoes and grilled asparagus.

*Add a 6oz Lobster Tail for \$15*

### DESSERT

#### CHOCOLATE LOVER'S DUO

Dark chocolate molten lava cake with white chocolate raspberry mousse.

Garnished with fresh berries.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please be advised that food prepared in this establishment may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, sesame, fish and shellfish.