

VALENTINE'S DAY
DINNER SPECIALS

Surf & Turf

Filet Mignon paired with a succulent warm water Lobster Tail; served with Herb Roasted Potatoes & Grilled Asparagus Spears

\$52.95

Chilean Sea Bass with Grits & Roasted Poblano Sauce

Pan Seared Sea Bass, served over roasted yellow pepper grits and finished with a roasted poblano pepper sauce.

\$28.95

Dry Aged Bone In New York Strip

Aged in house in our aging coolers where the drying process tenderizes the meat and yields a more intense meat flavor with slightly nutty aroma.

\$36.95

Chimichurri Bistro Steak and Frites

Our Bistro Steak, seared, sliced and topped with chimichurri sauce. Accompanied with house made frites

\$24.95

Featured Dessert Additions

Crème Brulee

Molten Peanut Butter & Chocolate Souffle

Flight of Chocolate Covered Strawberries

Features on Champagne Selections, both by the Glass and Bottle

All in addition to our Menu