

Valentine's Day

TUESDAY, FEBRUARY 14TH, 2012

APPETIZERS

Shrimp Cocktail or Shrimp Rémoulade

Jumbo shrimp dressed with your choice of our classic Creole rémoulade sauce or our spicy New Orleans-style cocktail sauce. \$15.95

Mushroom Stuffed with Crab Meat

Lump crab stuffing, sprinkled with romano cheese. \$16.95

Crab Meat Cocktail

Colossal lump crab meat served on a bed of lettuce with our classic Creole rémoulade sauce and our spicy New Orleans-style cocktail sauce. \$17.95

Maryland-Style Crab Cake

Jumbo lump crab cake. \$17.95

Seared Ahi Tuna

Perfectly complemented with wasabi and a spirited sauce with hints of ginger, mustard, and beer. \$13.95

Oysters Rockefeller

Baked on the half shell with our famous Rockefeller sauce. \$15.95

Sizzlin' Jumbo Scallops

Lightly blackened and served sizzling with parsley pesto and a touch of lemon butter. \$15.95

DINNER MENU

Includes your choice of soup or salad, entrée, potato or vegetable.

SOUP OR SALAD SELECTION

Louisiana Seafood Gumbo | Steak House Salad | Caesar Salad

ENTRÉE SELECTION

Filet

The most tender cut of corn-fed Midwestern beef, broiled to your liking. \$59.95

Ribeye

An outstanding example of USDA Prime at its best. Well marbled for peak flavor, deliciously juicy. \$60.95

Cowboy Ribeye

A huge bone-in version of this USDA Prime cut. \$67.95

New York Strip

A favorite of many steak connoisseurs. This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye. \$60.95

T-Bone

A full-flavored classic cut of USDA Prime beef. \$67.95

Double Pork Chop

18 oz. premium reserve double pork chop that is flavorful and juicy. \$46.95

Petite Filet

A smaller but equally tender filet. \$54.95

Salmon Filet

Moist and tender Atlantic salmon, poached under the broiler. \$48.95

Stuffed Chicken Breast

Oven roasted double chicken breast stuffed with garlic herb cheese and served with lemon butter. \$44.95

Petite Filet & Shrimp

Two tender 4 oz. beef medallions topped with jumbo shrimp. \$60.95

Petite Filet & Lobster Tail

Our tender petite filet and a cold water lobster tail. \$84.95

Live Whole Maine Lobster

Three pounds and up. Market Price

ACCOMPANIMENT SELECTION

Baked Potato | Garlic Mashed Potatoes | Lyonnaise Potatoes | Creamed Spinach

Fresh Broccoli | Sautéed Wild Mushrooms | Fresh Asparagus with Hollandaise

DESSERT \$8.25

Chocolate Sin Cake | Crème Brûlée | Cheesecake with Fresh Seasonal Berries
Fresh Seasonal Berries with Sweet Cream Sauce