



RESERVATIONS ONLY - FIRST SEATING AT 4:00 PM

EACH MAIN COURSE INCLUDES A CHOICE OF APPETIZER, DESSERT,
& NON-ALCOHOLIC DRINKS.

NO SUBSTITUTIONS ALLOWED.

**IMPORTANT: THE REGULAR MENU WILL NOT BE AVAILABLE ON VALENTINE'S DAY.*

APPETIZER

GOAT CHEESE DIP

SHRIMP COCKTAIL

CAPRESE SALAD WITH BOURBON BALSAMIC REDUCTION

CLASSIC CAESAR SALAD

ENTRÉE

GARLIC AND HERB CRUSTED PRIME RIB - \$75

SERVED WITH BAKED POTATO AND SAUTEED ASPARAGUS

SHRIMP AND LOBSTER LINGUINI - \$65

MADE WITH ROASTED CHERRY TOMATOES AND FRESH SPINACH
SERVED WITH GARLIC TOAST

CAJUN BBQ QUARTER CHICKEN - \$55

SERVED WITH SOUTHERN GREEN BEANS, CREAMY COLESLAW, AND
SWEET JALAPENO CORNBREAD

DESSERT

NY CHEESECAKE WITH RASPBERRY COMPOTE

TRES LECHES WITH BOURBON CARAMEL

CARROT CAKE

TRIPLE CHOCOLATE CAKE

Valentine's Day **DINNER MENU**