



**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.*

**A P P E T I Z E R**

**GOAT CHEESE DIP**

**SHRIMP COCKTAIL**

**CAPRESE SALAD WITH BOURBON BALSAMIC REDUCTION**

**CLASSIC CAESAR SALAD**

**E N T R É E**

**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

**D E S S E R T**

**NY CHEESECAKE WITH RASPBERRY COMPOTE**

**TRES LECHES WITH BOURBON CARAMEL**

**CARROT CAKE**

**TRIPLE CHOCOLATE CAKE**

*Valentine's Day*  
**DINNER MENU**