



BE MY VALENTINE



VALENTINI 17.

GREY GOOSE, COINTREAU, CRANBERRY, LIME, RASPBERRY PUREE

CHATEAUBRIAND FOR TWO

FIRE BROILED CENTER CUT 15 OUNCE FILET MIGNON
WITH BERNAISE SAUCE, MUSHROOMS, BORDELAISE SAUCE,
TWICE BAKED POTATO AND A PLETHORA OF FRESH VEGETABLES
110.



CHARGRILLED

RIBEYE FOR TWO

THIS IS A GREAT WAY TO GET OUR BIGGEST AND BEST STEAK
BY SHARING A 32 OUNCE BONE-IN RIBEYE
WITH TWICE-BAKED POTATOES, MUSHROOMS, AND SALADS
110.



APPETIZERS

FIVE-PIECE SHRIMP COCKTAIL 27.

OYSTERS ROCKEFELLER 29.

SHRIMP DEJONGHE 19.

BLUE POINT OYSTERS 24.

CALAMARI 20.

SAGANAKI 14.

BAKED ONION SOUP 12.

ENTREES

FILET MIGNON AND LOBSTER 95.

**6OZ FILET MIGNON AND A
SOUTH AFRICAN 7OZ COLD WATER LOBSTER TAIL**

**SOUTH AFRICAN 7OZ COLD WATER LOBSTER TAIL
(SINGLE, TWIN OR TRIO) 52. EACH**

FILET MIGNON 63.

11OZ CENTER CUT FILET MIGNON

SLOW-ROASTED PRIME RIB AU JUS

WITH A HORSERADISH CREAM

16OZ REGULAR CUT 57. 22OZ KING CUT 70.

STEAK AU POIVRE 42.

**TWO PEPPER-ENCRUSTED FILET MIGNON MEDALLIONS
WITH COGNAC SAUCE**

OUR FAMOUS GARLIC SHRIMP DEJONGHE 37.

CHILEAN SEA BASS 58.

**ROASTED WITH ARTICHOKE HEARTS AND MUSHROOMS
IN A LIGHT LEMON SHALLOT BUTTER**

**TONIGHT WE ARE SERVING OUR SEASONAL GARDEN SALAD
OR TOMATO HERB SOUP. WE ARE OFFERING
OUR TWICE BAKED POTATOES WITH ENTREES**

